Grilled Chicken with Bourbon Cherry Barbecue Sauce

3 cups frozen cherries, pitted and thawed

1/4 cup water

2 Tablespoons sugar

1/3 cup honey

1/3 cup ketchup

1/4 cup tomato paste

1/4 cup rice wine vinegar

3 Tablespoons bourbon

1 1/2 Tablespoons kosher salt

1 teaspoon black pepper

1/2 teaspoon dry mustard

1 teaspoon onion powder

1/8 teaspoon red pepper

​4 split chicken breasts

Place cherries in food processor and pulse until smooth.

Bring cherry puree, 1/4 water and sugar to a boil.

Reduce heat and simmer 20 minutes.

Strain into a measuring cup until liquid equals 1 cup.

Bring cherry liquid to a boil in saucepan.

Stir in honey, ketchup, tomato paste, vinegar, bourbon, salt, pepper, dry mustard and red pepper.

Reduce heat and simmer 10 minutes. Cool.

Heat grill and cook chicken 10 minutes.

Reserve 1 cup sauce.

Brush remaining sauce over chicken and continue to grill until 165 degrees.

Serve chicken with reserved sauce.