

# CopyCat Longhorn Steakhouse BBQ Chicken

## Ingredients

4 boneless chicken breast  
1 cup of [Longhorn Steakhouse Bourbon BBQ Sauce](#)  
1/4 cup of olive oil  
2 tbsp of apple cider vinegar  
1 tsp of salt  
1 tsp of pepper

## Directions

Preheat grill to medium heat.

In a bowl, whisk together BBQ sauce, olive oil, apple cider vinegar, salt, and pepper.

Place chicken breasts in the marinade, and let sit for at least 10 minutes.

Place chicken on the grill, and cook for 8-10 minutes on each side, or until cooked through.

Brush with additional BBQ sauce, if desired.

Serve with your favorite sides.