

A Recipe from...



GARLIC BALSAMIC MARINADE FOR CHICKEN

1/2 CUP GARLIC BALSAMIC VINEGAR

1/4 CUP GARLIC CHILI OR REG EXTRA VIRGIN OLIVE OIL

1/2 TSP GOODNESS OF GARLIC PURE FRESH GROUND GARLIC POWDER

1/4 TSP PEPPER

2 Chicken breasts split.. skin and bone removed

Combine the marinade ingredients. Place the chicken in a resealable bag, add marinate and seal, removing as much air as possible from the bag.

Refrigerate at least one to two hours. When ready to grill, remove chicken from marinate and discard the excess marinade.

Grill chicken until fork tender and no pink remains.