

## **Grilled Citrus Chicken**

Chris Butler, May 2011 (based on a Napoleon Grill's recipe)

Yields: two servings

Ingredients:

- 2 tbsp (30ml) vegetable oil
- 2 tbsp frozen orange juice concentrate, thawed
- 1 tbsp (15ml) honey
- 1 tbsp Dijon mustard
- 1 tbsp lemon juice
- 1 tsp ground Cumin seed
- Ground black pepper
- 2 chicken breasts

To ensure even cooking, roll chicken to an even thickness with a rolling pin.

In a small bowl mix ingredients above. Add chicken, cover with plastic wrap and marinate for 2 hours.

Oil grid irons. Preheat BBQ grill to 400°F. Grill for approximately 6 minutes per side.