

## Honey-Lime Glazed Grilled Chicken

Nadia Zane, MG

Serves 6

- 1/2 cup honey
- 2 Tbs. lime juice
- 2 Tbs. cilantro, chopped
- 1 Tbs. soy sauce
- 2 tsp. seeded, minced jalapeno pepper
- 1 1/2 tsp. minced garlic
- 6 bone-in chicken breast halves (about 3 pounds)



1. Combine all ingredients except chicken in a small bowl, mixing until well blended.
2. Reserve half of the marinade. Pour the other half of the marinade over the chicken, cover and refrigerate 2 hours or overnight.
3. Preheat grill to medium-hot. Rub the grill grates with oil; place chicken on the grill, turning and basting with reserved marinade, until the chicken is no longer pink in the center, about 15 minutes.