

# Dale's

## Southern Grill "A SOUTHERN EXPERIENCE..."

### Honey-Mustard Chicken Breast

#### MARINADE:

1/2 cup Dijon mustard (we use Gulden's)

1/4 cup honey

2 tablespoons extra virgin olive oil

1 teaspoon freshly grated lemon zest

2 tablespoons fresh lemon juice

2 teaspoons curry powder

1/2 teaspoon granulated garlic

1/2 teaspoon kosher salt

1/4 teaspoon ground cayenne pepper

1/4 teaspoon freshly ground black pepper

In a medium bowl whisk the marinade ingredients.

4 chicken breast halves with bone and skin - This recipe works well with any chicken... and great with pork!

Place chicken in ziplock bag and pour in about 2/3 of the marinade, reserving the other 1/3.

Refrigerate 3 – 4 hours. Remove the chicken from the bag and discard the marinade. Grill, skin side down, over direct medium heat till nicely marked, about 5 minutes. Turn the chicken over, move to indirect medium heat, and cook till the meat is no longer pink at the bone 30 – 35 minutes more brushing occasionally with the reserved marinade during the last 15 minutes of grilling. Serve warm. Makes 4 servings.

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