

HONEY-LIME GRILLED CHICKEN

Plan ahead...needs to marinate

You won't have to pack a lot of supplies to stir up the easy marinade shared by Dorothy Smith of El Dorado, Arkansas. It requires only three ingredients and gives fabulous lime flavor to tender chicken breasts.

1/2 cup honey

1/3 cup soy sauce

1/4 cup lime juice

**4 boneless skinless chicken
breast halves**

In a resealable plastic bag or shallow glass container, combine the honey, soy sauce and lime juice; mix well. Add

Awesome -

I marinate 24+hrs

chicken and turn to coat. Seal or cover and refrigerate for 30-45 minutes. Drain and discard marinade. Grill chicken, uncovered, over medium heat for 6-7 minutes on each side or until juices run clear. **Yield:** 4 servings.