

Citrus Grilled Chicken Breast

12 Skinless/Boneless Chicken Breasts

Marinate for 12 hours in the juice of the following:

1 Grapefruit

2 Oranges

3 lemons

2 limes

Preheat grill, season with salt and pepper and grill until an internal temperature reaches 165 degrees. Once off the grill place on your favorite serving platter and pour over the following citrus/honey relish.

Citrus/Honey Relish

Zest and Sections of the following:

1 grapefruit

2 oranges

2 Lemons

2 Limes

Zest and section citrus, rough chop and combine with any juice left in the peels.

Mix in the following:

3 Tsp. Honey

1 chopped shallot

1 Tsp. rice vinegar

½ bunch chopped Italian flat leaf parsley

Enjoy this dish with rice or other grain pilaf or with grilled summer vegetables from your favorite local farmer's market.