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▶▶▶▶ January 2013 ◀◀◀◀

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Chipotle and Orange Grilled Chicken

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Ingredients

- 2 tablespoon orange juice concentrate, thawed
- 1 tablespoon pepper(s), chipotle chiles, in adobo sauce, finely chopped
- 1 tablespoon vinegar balsamic
- 2 tablespoon molasses, unsulfured
- 1 teaspoon mustard, Dijon
- 1 pounds chicken, breast, boneless, skinless, trimmed
- salt, to taste

Recipe Tip:

Remember fresh is always best, so ignore that concentrated OJ and pick the fresh orange juice.

Preparation

Preheat grill or broiler.

Whisk together orange juice concentrate, chipotle peppers, vinegar, molasses and mustard in a small bowl.

Lightly oil the grill or broiler rack. Season chicken with salt and grill or broil for 2 minutes. Turn, brush with the glaze and cook for 4 minutes, brushing occasionally with glaze.

Turn again, brush with the glaze, and cook until the center is no longer pink, 1 to 2 minutes longer. Serve hot.

