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### **Note:**

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## ***Armenian Herb Marinade Grilled Chicken Breasts***

- 1/2 Cup olive oil
- 1/4 Cup lemon juice
- 1 Tsp salt
- 1 Tsp thyme
- 1 Tsp marjoram
- 1/2 Tsp pepper
- 1 Garlic clove, minced
- 1/2 Cup finely chopped shallot
- 1/4 Cup snipped parsley
- 1 1/2-2 Lbs chicken breasts, whole or 1 1/2-2 lbs lamb, cut in chunks

- 1) Mix all ingredients together (except meat) and whisk thoroughly.
- 2) Put cleaned and dried meat in a large 8 x 11-inch glass baking pan and pour marinade over all, being sure to coat well.
- 3) Cover with plastic wrap and let marinate in refrigerator for 24 to 48 hours.
- 4) Drain meat and grill, basting with marinade until meat is cooked through.
- 5) NOTE: This is excellent served leftover, cold on a Caesar salad!

Makes 8 Servings

