



Culinary Creations
by Connie

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

GRILLED LEMON CHICKEN

| | | |
|---------------|------|---|
| $\frac{3}{4}$ | C | Freshly Squeezed Lemon Juice (4 Lemons) |
| $\frac{3}{4}$ | C | Olive Oil |
| 2 | Tsp. | Kosher Salt |
| 1 | Tsp. | Freshly Ground Black Pepper |
| 1 | T | Fresh Thyme (1/2 tsp. Dried Thyme) |
| 2 | # | Chicken Boneless Skinless Breast |

Serves 8-10

Directions

1. Whisk together the lemon juice, olive oil, salt pepper and thyme. Pour over the chicken breasts or put in bag. Marinate in refrigerator for 6 hours or overnight.
2. Heat a grill (inside or out) Grill the chicken breasts for 10 minutes on each side until just cooked through. Cool slightly and cut diagonally in $\frac{1}{2}$ " thick slices. Skewer with wooden sticks and serve with Peanut Satay Dip

PEANUT SATAY DIP

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|---------------|-------|------------------------------|
| 1 | T. | Olive Oil |
| 1 | T. | Dark Sesame Oil |
| 2/3 | C. | Small-Diced Red Onion |
| 2 | Clove | Minced Garlic |
| 1.5 | Tsp. | Fresh Minced Ginger Root |
| $\frac{1}{4}$ | Tsp. | Crushed Red Pepper Flakes |
| 2 | T. | Red Wine Vinegar |
| $\frac{1}{4}$ | C. | Honey |
| 2 | T. | Tamari or Soy Sauce |
| $\frac{1}{2}$ | C. | Smooth Organic Peanut Butter |
| $\frac{1}{4}$ | C. | Organic Ketchup |
| 2 | T | Dry Sherry |
| 1 | T | Freshly Squeezed Lime Juice |

Directions

Cook the olive oil, sesame Oil, red onion, garlic, ginger root, and red pepper flakes in a small heavy bottomed pot on medium heat until the onion is transparent, 10-15 minutes. Whisk in the vinegar, brown sugar, soy sauce, peanut butter, ketchup, sherry and lime juice, cook for 1 minute. Cool and use as a dip for Grilled Lemon Chicken.