

Grilled Chicken with Orange & Cilantro

Yields: 6

Sauce:

1 C Sweet orange marmalade
¼ C Sherry wine vinegar
4 Tbsp Frozen orange juice concentrate, thawed
¼ C Olive oil

Rub:

3 Tbsp Paprika, plus more for sprinkling
2 tsp Ground cumin plus more for sprinkling
4 Tbsp Cilantro, chopped
Salt and Pepper
6 Chicken Breast

Procedure:

- 1) Prepare the barbecue (medium-low heat).
- 2) Blend rub ingredients in medium bowl. Toss chicken breast in rub and season with salt and pepper.
- 3) Mix sauce ingredients together. Transfer half of sauce to small pitcher and reserve.
- 4) Grill 15 minutes or 165 degrees, turning occasionally. Brush breast with some sauce from bowl.
- 5) Transfer chicken to platter. Drizzle with some reserved sauce in pitcher and pass remaining sauce.