

Lime-Soy Chicken [adapted from an unknown magazine]

<http://pajamachef.wordpress.com/2010/11/16/ott-lime-soy-chicken/>

- 1/4 c lime juice
- 1/4 c soy sauce
- 1/4 c olive oil
- 1 t crushed red pepper
- 1/2 t cumin
- 4 boneless skinless chicken breasts (unless for some reason you enjoy boning and skinning the chicken breasts yourself...which would make you weird)
-

Directions:

Combine all the ingredients in a medium bowl (except the chicken of course). Then marinate the chicken in it for at least 30 minutes to an hour, although I'm a big fan of overnight marinating. The more the time those flavors have to absorb into the meat, the better. Now it's time to fire up your grill (or you could just broil it in the oven). When it's ready, place your flavor-infused chicken breasts on the grill and cook. Unless you're using a George Foreman (which at this time of year you should be...unless you live in the south or west in which case you can use the time waiting for your outside grill to fire up to contemplate what it would be like to experience the weather phenomenon most of us call "seasons"), turn the chicken after several minutes. When the sweet sweet juices run clear, your chicken is done. Remove from grill and enjoy. It can be served with any tasty vegetable such as fresh green beans or roasted potatoes. I served it most recently with a cilantro lime barley. This was basically just barley cooked in chicken broth, with lime juice and cilantro added. Also try adding bacon. I haven't tried this, but bacon makes everything better so I don't see how it could hinder this either.

Copyright by Sarah Keil at The Pajama Chef © 2010 to present. All content, photos, and/or text belong to me, unless otherwise stated. Please do not reproduce without prior written consent. Feel free to use the recipes with noted credit linked back to this blog. Thanks for understanding! Email me: pajamachef@gmail.com.