

## GRILLED CHICKEN BREASTS

4 chicken breasts, boneless, skinless

1 /3 cup olive oil

3 Tablespoons lemon juice

3 Tablespoons soy sauce

2 Tablespoons balsamic vinegar

1 /8 cup brown sugar

1 tsp salt

In a bowl, stir together all ingredients, except chicken (of course). Whisk well until brown sugar is dissolved. Place chicken breasts in a ziplock bag and add the marinade. Leave it in the fridge for a minimum of 30 minutes, but if you have time allow it to sit for 4 hours or even longer.

Heat grill, and cook around 6 minutes per side. Let the chicken rest for 5 minutes, then slice on the bias, and serve.