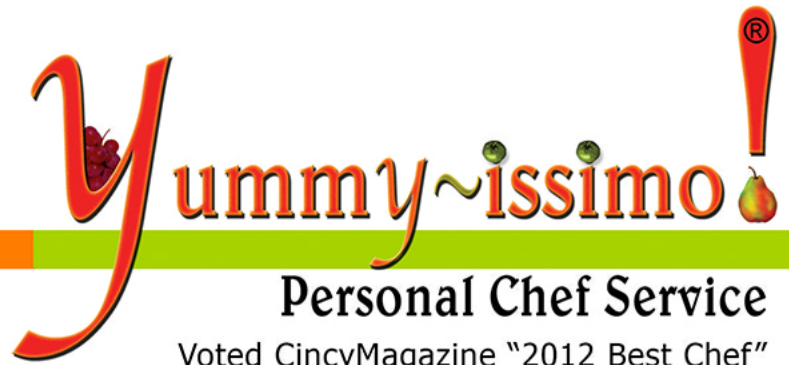


Grilled Chipotle Chicken



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

6c chicken stock

3T olive oil

3/4c shallots, chopped

1c orange marmalade

2T chipotle chile, dried

4 boneless~skinless chicken breasts

Boil chicken stock in medium saucepan until it is reduced to 2 1/2c, about 45 minutes.

Heat olive oil in heavy saucepan over medium~high heat. Add shallots and sauté until tender, about 4 minutes. Add reduced stock mixture, marmalade and chipotle chile. Simmer until mixture is reduced to 2c, about 5 minutes. Season to taste with salt and pepper. Cool to room temperature. Pour sauce into zip~lock bag and add chicken. Marinate, refrigerated, for up to 8 hours.

Grill over medium heat until chicken is done. Reduce marinade and use as dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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