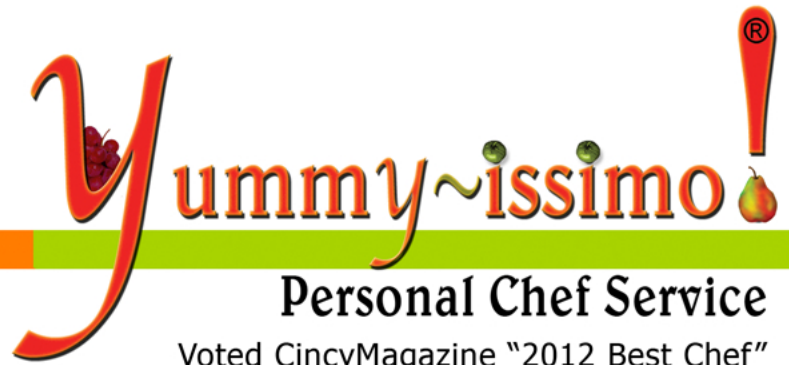


Grilled Orange Chicken



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1T paprika	1T Dijon mustard	4 chicken breasts, boneless, skinless
1t onion powder	2 oranges, zested then juiced	2T Grand Marnier
1t garlic powder		1/4c olive oil
1t cumin		

Mix together paprika, onion powder, garlic powder, cumin, Dijon and orange zest. Rub all over chicken breasts and place in large zip~lock bag.

Mix together orange juice, Grand Marnier and olive oil. Pour over chicken breasts, seal bag and refrigerate at least 2 hours.

Remove chicken from refrigerator and discard marinade. Preheat grill to medium~high and spray grates with non~stick cooking spray.

Cook chicken about 6 minutes, turn 1/4 turn and cook another 6 minutes. Turn chicken over, cook 6 minutes. Turn 1/4 turn and cook another 6 minutes. Chicken is done when juices run clear.

Remove from heat and allow to rest 10 minutes before slicing.

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

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com