



Recipe: Rosemary Grilled Chicken Thighs

Ingredients:

- **1 pressed garlic clove**
- **1 Tbs olive oil**
- **2 Tbs Dijon mustard**
- **2 Tbs honey**
- **1 tsp salt**
- **1 tsp chopped fresh rosemary**
- **½ tsp pepper**
- **1 ½ lb boneless skinless chicken thighs**
- **½ lemon**

Directions:

- Combine garlic and next 6 ingredients in a large heavy-duty zip-top plastic bag, squeezing bag to combine ingredients. Add chicken, turning to coat, and seal bag. Chill 1 to 24 hours.
- Preheat grill to 350° to 400° (medium-high). Remove chicken from marinade, discarding marinade.
- Grill chicken, covered with grill lid, over 350° to 400° (medium-high) heat 5 to 7 minutes on each side. Transfer chicken to a large piece of aluminum foil. Squeeze juice from lemon over chicken; fold foil around chicken, covering chicken completely. Let stand 10 minutes. Serve with Sautéed Vegetables and Cheese Grits.
- **1 1/2 lb. skinned and boned chicken breasts may be substituted.
- Prep: 10 min Cook: 14 min
- Honey Mustard Sauce: Stir together 1/2 cup mayonnaise, 2 Tbsp. Dijon mustard, and 2 Tbsp. honey. Makes about 3/4 cup; Prep: 5 min.

