

Applejack Grilled Chicken



Ingredients:

½ cup	Peace Jams Applejack Jelly
1 Tablespoon	Honey
1 Tablespoon	Dijon mustard
½ teaspoon	Ground cinnamon
½ teaspoon	Salt
4	Skinless, boneless chicken breasts – cut in half or “butterflied”

Directions:

Preheat an outdoor grill and lightly oil the grate so the chicken doesn't stick.

In a small bowl, mix jelly, honey, mustard, cinnamon and salt – mix well. Brush chicken with the glaze.

Place glazed chicken onto preheated grill, occasionally brushing with more glaze.

Cook until center of chicken is no longer pink. Depending size of chicken breasts and heat from the grill, about 3-4 minutes per side.

Note: This recipe is for 8 pieces of chicken but the recipe can easily be cut in half.

