Mojito-Marinated Chicken Breast

Serves 6

Ingredients:

½	C	Water
½	C	Sugar
3-4		Mint Sprigs

¾	C	Fresh lime juice
½	C	Light Rum
½	C	Fresh chopped mint
6	Tbs	Mint syrup
1	Tbs	Vegetable oil
1	Tbs	Kosher salt
6	pcs	Chicken breasts, boneless with skin or without

3	pcs	Large limes cut into quarters
2	T	Light Rum
1	T	Sugar

Procedure:

1. Prepare mint simple syrup. Combine water, sugar, & mint in a small sauce pot then bring to a boil, remove, and cool.
2. Whisk lime juice, ½ c rum and next four ingredients in bowl and pour into plastic bag. Place chicken into bag and shake to coat chicken. Place in refrigerator 1 hours and turn bag each hour.
3. Place limes in bowl. Pour remaining rum and sugar over and toss. Leave at room temperature.
4. Grill chicken until juices run clear (165F). Remove and place on platter.
5. Grill limes till soft and slightly charred. Garnish chicken with limes and mint sprigs.

Serve: on top of salad with vegetables, with a grains/pasta such as cous cous, quinoa, barley, etc. Also, sliced into tortillas or on a bun.