

chicken for BBQ

Lemon Chicken

- ½ teaspoon rosemary
- ½ teaspoon tarragon
- ½ teaspoon thyme
- ½ cup vegetable oil
- 1 cup lemon juice
- 1 whole chicken, cut up, or 4-6 chicken breasts, washed, patted dry

In a small saucepan over medium heat, combine rosemary, tarragon, thyme and vegetable oil. Heat for 15 minutes. Add lemon juice and stir. Cool to room temperature. Marinate chicken pieces for 15 minutes to 1-hour. Drain and pat dry. Preheat grill or broiler. Place on grill or broiler dish with rack inserted for 5 to 7 minutes, turning to brown each side. Makes four to six servings.