

# St Pauls Chicken in Foil

*Jim D'Wolf*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*3 large split chicken breasts*  
*salt*  
*pepper*  
*tomato wedges*  
*sliced ripe olives*  
*chopped onions*  
*1/4 cup dry sherry*  
*1 tablespoon lemon juice*  
*1 teaspoon celery salt*  
*1/4 teaspoon crushed basil*  
*1/4 teaspoon dried*  
*marjoram*  
*skliced avocado*  
*Swiss or cheddar cheese,*  
*grated*

Sprinkle the chicken with salt and pepper.

Place each chicken breast half on a 18x12-inch piece of heavy foil.

Cover with tomato wedges, sliced olives and sliced onions.

In a bowl, combine the sherry, lemon juice, celery salt, basil and marjoram. Mix well. Drizzle on top of the chicken halves. Seal the packets tightly.

Cook on the grill over coals for 45 minutes (do not turn).

Open the foil packets and add the avocado and cheese. Reseal the packets.

Grill for 3 minutes more.

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Per Serving (excluding unknown items): 1575 Calories; 81g Fat (49.6% calories from fat); 182g Protein; 3g Carbohydrate; trace Dietary Fiber; 557mg Cholesterol; 2138mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat.