
Grilled Chicken in Marinade

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1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

4 whole chicken breasts skinned, boned and halved

MARINADE

2 cups apple cider vinegar

1 cup vegetable oil

1 tablespoon salt

1 tablespoon poultry seasoning

1 1/2 pepper

In a large bowl, combine the vinegar, vegetable oil, salt, poultry seasoning and pepper.

Add the chicken breasts. Turn to coat. Cover.

Marinate overnight in the refrigerator.

Grill the chicken on a barbecue until thoroughly cooked and light brown, about 15 minutes per side.

Condiments, Sauces

Per Serving (excluding unknown items): 254 Calories; 27g Fat (92.8% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 801mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 5 1/2 Fat.