

Herb Chicken

I decided to make a pretty cool chicken dish. I thought about it, walked out to the herb garden, grabbed a plastic bag and let it happen.

Prep time: 5 minutes

Cook time: 20 minutes

Inactive cook time: 1 1/2 hours (or more)

Serves 8 (Main Course)

Marinade:

1 Clove Garlic Chopped

1 Small Onion Chopped

1 Bay Leaf

1 Cup Olive Oil (I use extra virgin)

2 TBS Balsamic Vinegar (use the good stuff)

1 Pinch of Kosher Salt (Alton Brown recommends it)

1 TBS EACH Fresh Rosemary, Thyme and Oregano, chopped

12 Cranks of Pepper (I use a five pepper mix). This is in homage to Rich LoRusso's spectacular recipe for Tenderloin Mudega.

2 Lbs boneless, skinless chicken breast

Mix the marinade ingredients together in a glass bowl.

Put the chicken in a large plastic bag.

Pour the marinade over the chicken. Squeeze the mixture around from time to time until it's time to cook.

Grill the chicken until it is done.