



Grilled Marinated Chicken Breasts

Ingredients:

- 1/2 cup Worcestershire sauce
- 1 teaspoon Our Family® Seasoned Salt
- 1 teaspoon garlic powder
- 3 tablespoons brown sugar
- 1 Tablespoon ketchup
- 6 skinless, boneless chicken breast halves

Directions:

- 1) In a large bowl, blend the Worcestershire sauce, Our Family® seasoned salt, garlic powder, brown sugar, and ketchup. Place the chicken in the bowl, and coat thoroughly with the sauce mixture. Cover, and refrigerate 8 hours or overnight.
- 2) Heat an outdoor grill for medium heat, and lightly oil grate.
- 3) Discard the marinade, and grill chicken 6 to 8 minutes per side on the prepared grill, or until no longer pink and juices run clear



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