

Fire Eater's Chicken

Ingredients:

- **4 Fresh Boneless & Skinless Chicken Breasts (about 1 lb.)**
- **3 Tbsp. Lemon Juice**
- **1 Tbsp. Olive Oil**
- **2 Cloves of Garlic, Minced**
- **2 tsp. Paprika**
- **1 tsp. Ground Red Pepper (or to taste)**
- **3/4 tsp. Salt**
- **Lemon Wedges (optional)**

Preparation:

Place chicken in a shallow dish. In a small bowl, combine remaining ingredients except lemon wedges. Pour marinade over chicken, turning to coat both sides. Cover and refrigerate 1 hour or longer. Drain chicken; discard marinade. Grill chicken breasts, uncovered, 5 to 6 inches over white-hot coals for 6 to 8 minutes on each side until cooked through. Garnish with lemon wedges.

Makes 4 Servings

