



Cilantro Chicken

Cilantro adds a great twist to this BBQ chicken.

- 1 chicken cut into 8 or six boneless chicken thighs
- 8 cloves minced garlic
- 1/4 cup honey
- 1/4 cup mustard
- 2 TBSP soy sauce
- 2 TBSP lemon juice
- 1 TBSP chopped ginger
- 1 TBSP chopped fresh cilantro
- 2 tsp lemon pepper
- salt to taste

Combine all ingredients.

Pour half of the mixture over raw the chicken, reserving the rest of the marinade. Marinate the chicken in Ziploc bags for 4 hours.

Using a medium high temperature on the grill, grill each side for 6-8 minutes. Baste again with remaining marinade during the last 5 minutes of cooking.