

Best Chicken Marinade

Entrée

Soy Sauce	1/4 Cup
Balsamic Vinegar	1/4 Cup
Olive Oil	2 Tablespoons
Brown Sugar	2 Tablespoons
Worcestershire Sauce	1 Tablespoon
Dijon Mustard	1 Tablespoon
Thymn, dried	1 teaspoon
Garlic cloves, minced	2
Lime Juice	1
Parsley	1/2 teaspoon
Salt	1/2 teaspoon
Pepper	1/2 teaspoon
Chicken Breasts	4 - 6 Large breasts

Directions

1. In a large bowl or in a large plastic bag combine Soy Sauce, Balsamic Vinegar, Olive Oil, Brown Sugar, Worcestershire Sauce, Dijon Mustard, Thyme, Garlic, Lime juice, Parsley, Salt and Pepper. Mix well.
2. Place chicken breast in the mixture and coat. Seal bag or cover bowl and place in the refrigerator **Overnight**.
3. Grill or bake the Chicken till the temperature reaches 165°

Enjoy!