



Cilantro Lime Marinade

¼ c fresh lime juice
½ c cilantro
1T honey

4-6 garlic cloves
2-3 T olive oil
Salt and pepper

Put all into a blender and blend until smooth. Cover chicken with marinate for at least an hour. Grill to 165 degrees and don't forget to use your remote thermometer to keep it moist! Enjoy! Maybe include some jalapenos to kick it up a notch on the heat scale.

Summertime Triscuit Treats

While you are waiting for the grill to heat up, try some of these quick and easy appetizers.

Triscuits
Goat Cheese
Sliced Campari Tomatoes (or home grown)
Balsamic Glaze

Spread some goat cheese on a triscuit, cover with a sliced tomato and drizzle some balsamic glaze on top. You could even add a basil leaf or some dried basil to it.