

GRILLED HAWAIIAN CHICKEN

1/4 c Unsweetened orange juice	2 tb Chopped red bell pepper
2 tb Unsweetened pineapple juice	1 Jalapeño pepper, seeded and -chopped
1 ts Minced cilantro leaves	2 tb Minced cilantro leaves
1/4 ts Salt	1 1/2 ts White wine vinegar
4 (4 oz) chicken breast -halves, skinned	1 ts Unsweetened orange juice
3/4 c Finely chopped pineapple	1/2 ts Pepper

Serves 4

Pineapple leaves

Combine first 4 ingredients in a shallow dish; mix well. Add chicken, turning to coat. Cover and refrigerate chicken for several hours, turning occasionally.

Combine pineapple, bell pepper, jalapeño, cilantro, vinegar, and orange juice in a small bowl; mix well. Let mixture stand at room temperature for 2 hours.

Remove chicken from dish, reserving marinade. Sprinkle chicken with pepper.

Grill chicken 4 to 5 inches from coals 15 minutes or until done. Turning and basting frequently with reserved marinade.

To serve, top each breast with 3 tablespoons pineapple mixture. Garnish with pineapple leaves.