



Grilled Peanut Chicken

Why be boring when you can be nutty! This is a perfect dish when you have company coming and no idea what to fix them, especially when you don't want to be boring about dinner.

3 cups @yumtee)nuts dry roasted & salted or peanuts
1 tablespoon fresh lime juice
2 teaspoons soy sauce
1 clove garlic, chopped
 $\frac{1}{3}$ teaspoon curry powder

1 dash ground cayenne pepper
4 skinless, boneless chicken breast halves

Directions

Preheat grill or frying pan for high heat.

Place peanuts in food processor, process until the desired texture is achieved.

In a bowl, mix the peanut butter, lime juice, soy sauce, garlic, curry powder, and cayenne pepper.

Lightly oil the grill or pan. Place chicken on grate or in pan, and brush with $\frac{1}{2}$ the sauce. Cook for 6 to 8 minutes. Turn chicken, and brush with remaining sauce. Continue cooking 6 to 8 minutes, until chicken juices run clear.