



MENU

Rosemary Ranch Chicken!

TWO FAVORITES TOGETHER AND IT'S THE PERFECT MARRIAGE!

THE SAUCE

This marinade produces the most amazingly moist and flavorful chicken I have ever had! I know how many ranch lovers are out there and this recipe lives up to every expectation! And it is EASY AND FAST!

INGREDIENTS

½ cup olive oil

½ cup buttermilk ranch dressing

3 tbs Worcestershire sauce

2 tbs minced fresh rosemary

1 tsp salt

1 tsp fresh lemon juice

1 tsp white vinegar

1 tbs sugar

3 boneless and skinless chicken breasts or thighs (my favorite)



DIRECTIONS

Combine olive oil, ranch dressing, Worcestershire, rosemary, salt, lemon, vinegar and sugar. Let stand at least 10 minutes. In the meantime butterfly your chicken breasts. Place the chicken in an airtight container and use half the marinade to coat. Rest in the refrigerator for at least 3 hours, but overnight produces the most juicy chicken.

Now just get your grill on! Baste the chicken at least once during grilling with the remaining marinade.

ENJOY my fellow ranch lovers!!!