



BROILED CHICKEN BREAST WITH HONEY HOT GLAZE (Honey Hot)

- ½ cup Cattle Boyz Honey Hot BBQ Sauce
- ¼ cup mayonnaise
- 2 cloves garlic, crushed
- 2 teaspoons grated fresh ginger
- 4 boneless, skinned chicken breast halves (about 7 ounces each)

Place the Honey Hot BBQ Sauce, mayonnaise, garlic, and ginger in a bowl and mix together well. Add the chicken and toss until well coated. Cover and refrigerate for at least 2 hours or preferably overnight. Place the chicken breasts on a cold, lightly oiled broiler stack. Cook under a hot broiler or grill, brushing occasionally with the remaining marinade, for 5-8 minutes. Turn and cook the other side for 5-8 minutes, or until the chicken is tender and cooked through. Slice the chicken and serve with a crisp mixed green salad, if desired. Serves 4