

## Spicy Grilled Chicken

3 lbs boneless chicken breasts

One-fourth cup firmly packed brown sugar

1-tablespoon fresh squeezed limejuice

One-fourth cup soy sauce

3 garlic cloves, finely chopped

One-half teaspoon crushed red pepper

One- third teaspoon curry powder (or a little more if you like)

Combine all ingredients except chicken in an extra large plastic zip bag. Place chicken in bag, seal and shake so marinade covers chicken. Marinate 2 to 3 hrs in frig; remove chicken and transfer marinade to a saucepan; bring to a boil and simmer for 4 minutes. Use to baste chicken while grilling. Grill to 170 degrees