

Chutney Marinade For Chicken

Serves 8

1.5 C. plain yogurt

1/2 C. chutney

1/4 C. vegetable oil

1 green onion chopped

1 T. Dijon mustard

2 t. curry

1 T. mint chopped

8 chicken breasts or 16 thighs (with or without bones)

Combine the first 7 ingredients to make the marinade. Combine the marinade and raw chicken in a plastic container making sure chicken is well coated. Refrigerate overnight. You can flip the chicken around if you want during the refrigeration to recoat it. Before cooking the chicken take it out of the refrigerator for about an hour. Cook the chicken by broiling or grilling.