

GRILLED RASPBERRY GLAZED CHICKEN

(eatbetteramerica.com)

1/2 cup raspberry jam (I used Smucker's seedless *Spreadable Fruit*)

1 Tbsp. Dijon mustard

6 boneless skinless chicken breasts (about 1 3/4 lb)

1 1/2 cups fresh raspberries or frozen raspberries (thawed and drained)

Heat gas or charcoal grill in. In a small bowl, mix jam and mustard.

Carefully brush grill rack with canola oil or vegetable oil. Place chicken on grill over medium heat. Cover grill; cook 20-25 minutes, brushing occasionally with jam mixture and turning once, until juices in chicken run clear. Discard remaining jam mixture.

Serve chicken topped with raspberries.

Note: You can also bake the chicken at 350 for 40-50 minutes with the glaze on top of the chicken.

Serves 6.

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