



Chipotle Salsa & Peach Glazed Chicken

1/2 cup peach preserves
16 oz jar Bandana Bandito's Chipotle Salsa
1/2 tsp grated lime peel
1 Tbs. lime juice
4 boneless, skinless chicken breast halves
1/4 to 1/2 tsp salt

Heat grill. In a small saucepan, combine preserves, chipotle salsa, lime peel, and lime juice; mix well. Cook over low heat until preserves are melted, stirring constantly.

When ready to grill, sprinkle chicken with salt and place on grill over medium heat. Cook 5 minutes. Turn chicken; brush with preserves mixture. Cook an additional 10-15 minutes or until chicken is fork tender and juices run clear, turning and brushing with preserves mixture once or twice more. Discard remaining preserve mixture.

Make it special... Garnish the serving platter with fresh lime wedges, fresh peach halves and sprigs of fresh cilantro.

Makes 4 servings.