



## CHICKEN AH YUM

- 1/2 Pound Butter
- 2 Envelopes Italian Salad Dressing Mix
- 1/3 Cup Lemon Juice
- 4 Split Chicken Breasts

## DIRECTIONS

1. Melt butter in a small saucepan.
2. Stir in salad dressing mix and lemon juice.
3. Cut chicken breasts in halves; brush both sides with sauce.
4. Place chicken, skin side down on a hot grill, about 10 inches above the hot coals.
5. Grill, turning and basting often with the sauce, for 40 minutes or until chicken is tender and richly glazed.