

③ CUT
paillards

GRILL TEMPERATURE
medium-high

TIME
5 to 7 minutes



SUPPER SHORTCUT Paillards are chicken breasts that have been flattened to an even thinness with a meat mallet or rolling pin. They cook exceptionally quickly on the grill, which prevents them from drying out.

when it's done **To test thin chicken breasts for doneness, make a tiny nick in the meat with the tip of a knife; the inside should be moist, but not pink.**

SOUR-ORANGE GRILLED CHICKEN PAILLARDS

SERVES 6

- 1 cup sour-orange or orange marmalade
- 2 tablespoons fresh lemon juice
- 1 tablespoon fresh orange juice
- 4 bay leaves
- Coarse salt
- Freshly ground pepper, to taste
- 12 chicken paillards (or 6 chicken breast cutlets, halved horizontally and pounded to $\frac{1}{4}$ inch thick)
- 2 oranges (1 thinly sliced into rounds and 1 cut into wedges)

1. Combine marmalade, lemon juice, orange juice, bay leaves, 1 teaspoon salt, and pepper in a bowl. Reserve $\frac{1}{3}$ cup glaze for serving.
2. Preheat grill to medium-high. (If you are using a charcoal grill, coals are ready when you can hold your hand 5 inches above grill for just 3 to 4 seconds.) Season chicken with salt and pepper. Place chicken on grill, and brush with half the glaze. Grill 3 minutes. Flip chicken, and brush with remaining glaze. Grill until chicken is cooked through, about 3 minutes more. Transfer to a platter.
3. Place oranges on grill. Cook, flipping once, until softened, 1 to 2 minutes per side. Add to platter. Serve with reserved glaze for drizzling over chicken.

CONTINUED ON PAGE 80