

### **Basil Grilled Chicken Breasts**

4 tsp. Mike's Gourmet Meat Rub & Marinade  
Extra Virgin Olive Oil  
4 chicken breast, skinless and boneless  
1/3 C. light butter, melted  
1/4 C. chopped fresh Basil leaf  
1/2 C. light butter  
2 tbsp. minced dry Basil leaf  
1 tbsp. grated Parmesan cheese  
1/4 tsp. garlic powder  
1/8 tsp. salt  
1/8 tsp. ground pepper  
fresh sprigs of Basil leaf

Prepare grill to medium heat - 200° to 300°.

Lightly coat chicken breast with Extra Virgin Olive Oil. Sprinkle and press 1 tsp. Mike's Gourmet Meat Rub & Marinade onto sides of each breast. Set aside to marinate.

Combine 1/3 C. melted light butter and 1/4 C. chopped fresh Basil leaf; stir well. Use a basting brush to spread butter/Basil mixture evenly over both sides of each chicken breast. Be sure Basil leaves don't clump together but spread evenly across meat. Set aside to marinate.

Combine 1/2 C. light butter, 2 tbsp. minced dry Basil leaf, 1 tbsp. grated Parmesan cheese, 1/4 tsp. garlic powder, 1/8 tsp. salt, and 1/8 tsp. ground pepper in mixing bowl. Spoon or cut butter into small portions to aide in mixing. Beat at medium speed with electric mixer until well blended and smooth. Transfer to a small serving bowl and set aside.

Grill chicken over medium heat 20 to 25 minutes, flipping with tongs about every 4 to 7 minutes. Baste with butter/Basil/Parmesan blend each time you flip. If using coals, rotate the meat pieces each time you flip so each piece gets time on the cool and hot spots. Keep the lid down between flips.

Place cooked entrees on plates and brush with blend one more time while hot. Serve with wild rice and steamed broccoli seasoned as you like it. Garnish with a sprig of fresh Basil leaf.

Serves 4.

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