



# LODGE PODGE LOG

## JUNE 2017

FLAG DAY, June 14, FATHER'S DAY,  
June 18, 1st DAY OF SUMMER, June 21

### NEW TO LODGE PODGE

Handcrafted serving trays/stovetop covers



Barry and I have been busy in the shop making and finishing these beautiful and functional solid wood trays. Will be posting on our website [www.shoplodgepodge.com](http://www.shoplodgepodge.com) very soon.



### The BEST Chicken Marinade



Celebrating Father's Day and Summer, it's time for outdoor grilling! To us, this IS the BEST chicken marinade. We love it...and it's easy. Thanks to [www.momontimeout.com](http://www.momontimeout.com) where we found this recipe. Check them out for other good food. Happy Father's Day, dad!

- 1/2 cup extra virgin olive oil
- 1/2 cup balsamic vinegar (or other vinegar)
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1/8 cup lemon juice
- 3/4 cup brown sugar
- 2. tsp. dried rosemary
- 1 T. Dijon or Spicy Brown mustard
- 2 tsp. salt
- 1 tsp. ground black pepper
- 2 tsp. garlic powder
- 6 chicken breads or 3.5 lb. chicken

Combine all ingredients, except chicken, in large mixing bowl and whisk together. Remove 1/2 cup of marinade and reserve for basting chicken and/or topping chicken when done. Place chicken in large Ziploc bag and pour marinade over top. Close securely. Marinate for at least 4 hours or up to 24 hours.

Preheat grill to medium high heat and lightly oil grates. Remove chicken from marinade, letting excess drip off. Grill chicken for 5-6 minutes on each side until cooked through. Can baste chicken with reserved marinade. Remove chicken from grill and tent with foil. Let chicken rest for at least 5 minutes before serving. Bring the reserved marinade up to a boil, let simmer until slightly reduced. It makes a wonderful sauce to go on top of chicken. ENJOY!