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Less Sodium
More Taste!



**60%
Less
Sodium
than salt**

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MANUFACTURER'S COUPON EXPIRES 1/8/06

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on one Accent® product 4.5oz or larger

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10148



Zesty Orange Grilled Chicken

1/2 cup orange marmalade
1 tsp. mustard
1/2 tsp. Accent® Flavor Enhancer
1/4 tsp. hot pepper sauce

4 boneless, skinless,
chicken breast
halves

1. Heat grill. In a small bowl, combine all ingredients except chicken; blend well. When ready to grill, oil grill rack.
2. Brush chicken with orange mixture; place on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals.
3. Cook 15 to 20 minutes or until chicken is fork tender and juices run clear, turning occasionally and brushing frequently with orange mixture.

Makes 4 servings.

TIP: To broil, heat broiler. Prepare orange sauce as directed above. Brush chicken with sauce; place on broiler pan. Broil 4 to 6 inches from heat for 15 to 20 minutes or until juices run clear, turning occasionally and brushing frequently with orange mixture.



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