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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S CHICKEN MARINADE

Ingredients

- 1 sprig Rosemary, leafs only
- 3 cloves garlic
- 1/2 cup extra virgin olive oil
- Zest of 1 lemon
- 1 tbsp white balsamic vinegar or rice vinegar
- 1/2 tsp Salt
- 1/4 tsp fresh cracked pepper
- 4, 6-oz chicken breasts (organic preferred)

Directions

1. Blend the first seven ingredients in a food processor or a stand-up blender
2. Place chicken breast in a self-closing bag/zip lock and pour marinade over the chicken.
3. Let rest in the refrigerator for three to six hours.
4. When ready, remove chicken from marinade, scrape excess marinade and grill to your liking.

Chef's Note: Serve with IL MITO's mustard sauce and a glass of Pinot Grigio for white or Pinot Noir for red.