vinaigrette griffed chicken

ingredients

6 organic boneless skinless chicken breasts

1/2 cup apple cider vinegar

I cup ofive oil

11/2 teaspoons capers

I teaspoon dry mustard powder

2 teaspoons saft

2 teaspoons sugar

I heaping tablespoon italian seasoning

2 cloves garlic

directions

combine all ingredients (other than chicken) in a blender or submersion blender and mix until smooth. place raw chicken breasts in a gallon ziplock bag, pour marinade into the bag, seal, and toss chicken in the marinade, refrigerate overnight, before grilling, let chicken come to room temp, grill chicken 3 minutes on each side, remove from grill, cover with tinfoil, and let rest for 5 minutes before serving.