

# Dill Pickle Grilled Chicken

Marinate for 1 to 2 pounds of chicken

## Whisk, marinate

In a large bowl, whisk together pickle brine, brown sugar, onion powder, garlic powder and cayenne pepper. When marinade is thoroughly combined, completely submerge chicken. Cover and marinate at least 30 minutes and no more than 4 hours.

## Grill, assemble

Remove chicken and sear on a grill preheated to medium-high, 4 to 6 minutes per side or until cooked completely through. Serve on hero rolls with mayonnaise, lettuce, dill pickle chips and Swiss cheese.



1 cup **dill pickle brine** strained from jar

2 tablespoons **brown sugar**

1 tablespoon **onion powder**

1 tablespoon **garlic powder**

1 teaspoon **cayenne pepper**



1 pound **boneless chicken breast**, sliced thin



**FOR SANDWICHES:**  
hero rolls, mayonnaise,  
lettuce, dill pickle chips  
and **Swiss cheese**.

