

### *Golden Citrus Broiled Chicken*

2/3 cup Kikkoman soy sauce  
¼ cup orange juice  
2 T lime juice  
2 large cloves garlic, pressed  
4 boneless chicken breast halves

Combine soy sauce, orange and lime juices and garlic. Pour mixture over chicken in large plastic food storage bag. Press air out of bag; close top securely. Turn bag over several times to coat chicken. Marinate 20 minutes, turning bag over once. Remove chicken from marinade; discard marinade. Broil chicken, skin side down, 5 inches from heat source 8 minutes. Turn over; cook 6 minutes longer, or until chicken is no longer pink in center.