



Peachy Chicken Marinade

½ cup grapeseed oil
2 cups Lakewood Vineyards Riesling
2 Tablespoons capers
½ cup lemon juice
22 oz. Peaches diced
½ tsp. Thyme
½ tsp. Cumin
½ tsp. Marjoram
¼ tsp. Cayenne pepper
4 chicken or duck breasts

Combine all ingredients in blender. Blend until peaches are pureed. [Ⓛ] Cover chicken (or duck breasts) with marinade and refrigerate overnight. Cook over low heat on the grill until done but still moist. Keep warm.

Bring marinade to a boil and reduce until it is a pourable consistency. [Ⓛ] Drizzle the reduced marinade over the chicken (or duck).

Enjoy with Lakewood Vineyards Riesling