

Blueberry Onion Marmalade Over Grilled Lemon Chicken

4 whole chicken breasts
2 lemons
4 Tbsp olive oil
1 tsp sea salt
White pepper
1 lb chopped sweet onions
½ pint fresh blueberries
1 cup chicken stock
1/8 lb butter
Sea salt
White pepper

Zest one lemon and squeeze the juice from both. Cover chicken with the olive oil and lemon juice. Marinate for 2-3 hours. Toss together sea salt and zest. Remove chicken from marinade and sprinkle with lemon salt and white pepper. Grill on each side until browned, but still rare in the center. Bake for 10-12 minutes in a 350 degree oven until they reach 150 degrees in the center. Let stand for 5-8 minutes before slicing. Slice into 1/4-inch slices. In melted butter, simmer the onions slowly for about an hour. Continuously add chicken stock during the cooking process to keep moist. When onions are soft, add blueberries and cook slowly for 20 minutes. When the onions are almost a jam, season to taste with salt and pepper and serve over sliced lemon grilled chicken.