Grilled Citrus Chicken

1 orange

1 lemon

1 lime

7 Tablespoons oil

2 cloves garlic, minced

2 1/2 teaspoons sugar

salt and pepper

4 boneless, skinless chicken breasts

1 teaspoon mayonnaise

1 teaspoon Dijon mustard

1 Tablespoon fresh mint, minced

Zest orange, lemon and lime into a baking dish. Whisk in 3 T. oil, water, garlic, 2 t. sugar, 1 1/2 t. salt and 1/2 t. pepper.

Add chicken breasts and refrigerate 1-24 hours.

Place on grill and cook until internal temperature reaches 165. Slice fruit in half and place on hot grill also.

Remove chicken from grill and place on platter. Tent with and let rest 10 minutes.

Whisk together mayonnaise, Dijon, 3 T. lemon juice, 1 T. orange juice, 1 T. lime juice, 1/2 t. sugar, 1/4 t. salt, 1/8 t. pepper and mint.

Slice chicken and drizzle with sauce.