Balsamic Grilled Chicken

1/3 cup balsamic vinegar

1/2 cup chicken broth

2 Tablespoons sugar

1 clove garlic, minced

1 teaspoons Italian seasoning

4 chicken breasts

Whisk together the balsamic vinegar, chicken broth, sugar, garlic and Italian seasoning in a bowl.

Place the chicken breasts in the marinade, and marinate for 10 minutes on each side.

Remove the chicken from the marinade and reserve the marinade.

Place the chicken on the grill and cook until they start to brown and are no longer pink inside.