Chicken Fajitas

5 Tablespoons oil                          1 ½ teaspoons brown sugar

¼ cup lime juice (2 limes)             1 serrano pepper (chopped)

3 cloves garlic, minced                 3-4 boneless chicken breasts

1 Tablespoon Worcestershire        1/2 red onion, sliced

1 bell pepper                                  6 flour tortillas

Combine ¼ c. oil, lime juice, garlic, Worcestershire, brown sugar, serrano, ½ t. salt in Ziploc.  Reserve ¼ c. marinade and add chicken to bag.  Marinate 15 minutes in refrigerator.  Toss peppers and onions with 1 T. oil.  Grill in basket.  Wrap tortillas in foil and heat on grill.  Grill chicken and slice thinly.