Chicken with Black Pepper Lemon Marinade

Amount	Measure	Ingredient - Preparation Method
		juice of 1 lemon
2	tablespoons	olive oil
2	cloves	garlic - minced
1	tablespoon	black peppercorn – crushed
4		chicken breasts - skinless and boneless salt

In a shallow glass baking dish combine lemon juice with olive oil, garlic and crushed peppercorns. Mix together with a fork. Place breasts in dish and turn several times to coat. Let marinate for 30 minutes. Heat and indoor grill pan or outdoor grill until very hot. Sprinkle beasts with salt and cook for 3-5 minutes per side or until cooked through.