

TEQUILA LIME CHICKEN

¼ cup tequila	½ T. minced garlic
½ cup lime juice	1 t. kosher salt
¼ cup orange juice	½ t. pepper
½ T. chili powder	boneless chicken breasts, skin on
½ T. minced, fresh jalapeno pepper	

Combine tequila, lime juice, orange juice, chili powder, jalapeno pepper, garlic, salt, and pepper in a bowl. Pour into large ziplock bag and add chicken. Marinate overnight.

Cook on grill. Dad puts chicken on heavy duty foil. Because there is no oil in the marinade you might want to brush a little oil on foil to prevent the chicken from sticking. If you can't find boneless breasts with skin on, buy whole breasts and cut away the bone.

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