

Tequila Citrus Chicken

Compliments of Chef Richard's Kitchen

2 Servings

2 whole chicken breasts,
skin on
½ C reposado (amber) tequila
1 C lime juice
½ C orange juice
1 jalapeno pepper, seeded and
minced
3 cloves garlic, minced
1 Tbsp mild chili powder
1 tsp kosher salt
½ tsp ground black pepper

Mix tequila, orange juice, lime juice, chili powder, garlic, minced jalapeno along with salt and pepper. Shake to blend everything together.



Place chicken in bag and seal. Marinate in refrigerator for 3 – 4 hours.

Heat grill to high. Place chicken on grill, skin side down. Grill about 3 – 5 minutes. Rotate chicken 90°, keeping skin side down. Grill another 3 – 5 minutes.

Lower heat to medium. Turn the chicken over to the bone side. Lower hood and cook until internal temperature reads between 160° - 170° F. Remove from grill and allow to rest 10 minutes.

You can use some of the marinade as a topping sauce, as long as you boil it for 5 – 6 minutes to kill any bacteria and reduce the liquid.

Serve over cilantro-lime rice. Garnish with lime wedge and cilantro sprigs.