

Summer Margarita Grilled Chicken



INGREDIENTS

6-8 Skin on or Skinless Chicken Breasts	1 Tbls Garlic Powder
6 oz Olive Oil	1 ½ Tbls Black Pepper
3 Tbls Honey	1 Tbls Coarse Salt
2 oz Triple Sec	½ Cup Chopped Fresh Cilantro
2 oz Tequila	
3 oz Orange Juice	
3 oz Lime Juice	
2 oz Margarita Mix (optional)	

PREPARATION

1. In a large bowl mix all ingredients well except chicken.
2. Place chicken in bowl and mix well with marinade. Let marinate for at least two hours or up to eight hours.
3. Heat grill so that the grates are super-hot and add chicken (skin side down if not skinless). Turn heat down a bit and only flip chicken three times to create nice grill marks. Let cook until about 155 degrees and remove from grill. Let chicken sit for a few minutes to get to 160 degrees and don't cut into immediately. Enjoy!

After Work with Chef Nicole®