



SPIGY BEER MARINADE

FOR GRILLED CHICKEN

BY KAREN LOGAN

Serves 6-8

12 hour marinade-15 minutes prep time

INGREDIENTS:

- 2 lbs. boneless skinless chicken breast
- ¼ c. olive oil
- 1 tbsp. cumin
- ¼ tsp. cayenne pepper
- ½ jalapeno roughly chopped
- 1 tsp. onion powder
- 2 clove garlic, minced
- 1 tsp. oregano
- ½ Mexican style lager (or any light beer)
- 1 tsp. salt & pepper
- ½ lime juice
- 1 tsp. paprika (smoked or regular)

DIRECTIONS:

Mix all ingredients, except chicken in a bowl or pastic storage bag. Adjust spices to preference. Add chicken. Refrigerate for 12 – 24 hours before grilling.

BEER PAIRING:
VIENNA STYLE LAGER

