

ASIAN Beer Marinade



BY KAREN LOGAN

Serves 3-4

Prep time: 15 minutes

Cook time: 15 minutes

INGREDIENTS:

2-3 chicken breasts (boneless, skinless)
4 oz Belgian White Ale
4 oz soy sauce
1 tbsp brown sugar
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp ground ginger powder
2 tbsp lime juice
1 tbsp mirin (sweet sake)
1 tsp sracha
1 tbsp canola oil

DIRECTIONS:

Mix all ingredients, except chicken & canola oil, in a bowl. Cut chicken into small strips or chunks (1") and add to marinade. Marinate in fridge for 30 minutes. Heat oil in pan and cook chicken in skillet over medium-high heat. Cook until chicken is cooked through about 10 minutes.

Tips: adjust spices to your liking or use fresh. Add a tbsp of rice vinegar or apple cider vinegar for more tang. Reduce heat and simmer chicken with the extra marinade for a few minutes to thicken to have a little extra sauce. Serve over rice and with your favorite veggies.

Beer Pairing:
Belgian Amber Ale

