

## ***Beer and Lime Marinated Chicken***

Total time: 45 minutes plus marinating time

Servings: 4

1 (12 ounce) bottle dark Mexican beer  
1/2 C. freshly squeezed lime juice  
4 cloves garlic, minced  
2 canned chipotle chilies in adobo sauce, finely chopped  
1/2 t. kosher salt  
1/2 t. ground cumin  
1/2 t. crushed dried oregano  
1/2 C. peanut oil  
1 chicken (2.5 to 3 pounds) cut into quarters

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1. Combine the beer, lime juice, garlic, chipotles, salt, cumin, and oregano and mix well. Stir in the oil. Reserve 1/2 C. for brushing on the chicken.
2. Place the chicken in a glass or plastic dish and pour the marinade over it. Cover and marinate for at least 1 hour and not more than 4 hours. Return the chicken to room temperature for 30 minutes before grilling.
3. Heat the grill. Lay the chicken on the grill, skin side down. Cook, basting occasionally with the reserved marinade, until the juices run clear, about 15 minutes on each side.