

House on Kahl Road Cookbook Recipe

Margarita Chicken

4	boneless, skinless chicken breasts
1/4	cup tequila
2	tablespoons fresh lime juice
1	teaspoon lime zest
1	tablespoon honey
1	tablespoon minced cilantro
1	tablespoon vegetable oil
1	small fresh jalapeno pepper, minced
1/2	teaspoon dried tarragon
1/2	teaspoon salt
	Freshly-ground black pepper, to taste

1. Arrange the chicken in a single layer in a non-reactive dish.
2. Mix together all ingredients, except chicken.
3. Pour mixture over chicken into sealable bag..
4. Refrigerate 8 hours or overnight. Shake to mix settled spices at least once during marinating period.
5. Over grill: Heat coals to grey ash and grill breasts over medium high coals until cooked through. Baste with remaining marinade every 5-10 minutes until cooked through. 35-40 minutes. In oven: Grill breasts in preheated oven at 350°. Baste with remaining marinade every 5-10 minutes until cooked through. 35-40 minutes.
6. Do not baste chicken in final 10 minutes of grilling/baking.
7. Let chicken sit for 5 to 10 minutes after it cooks.
8. Bring remaining marinade to a boil, and boil it for at least 4 minutes, reducing the liquid slightly. Taste it, and adjust seasoning if necessary.
9. Cut chicken breasts into thin slices and top with sauce made from marinade.

