

## *Idiot's Kitchen Recipe – Tequila Lime Chicken*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Ina Garten, The Barefoot Contessa Family Style



Ingredients:

½ cup gold tequila  
1 cup lime juice – about 5-6 limes  
½ cup orange juice – 1-2 oranges  
1 Tablespoon chili powder  
1 jalapeno pepper, seeded & chopped  
1 Tablespoon garlic, minced – about 3 cloves  
1 cut up fryer (2 legs, 2 thighs, 2 breast pieces) – or an equivalent number of other chicken pieces.  
Salt & Pepper

**For best results, this chicken should marinate OVERNIGHT in the refrigerator so plan ahead.**

The marinade flavor is the best with juice from fresh limes and oranges. Pour 1 cup of fresh lime juice and ½ cup of fresh orange juice in a medium bowl. Add 1 chopped jalapeno pepper (seeds and inner membranes removed) and 3 cloves of minced garlic. Season with 1 Tablespoon of chili powder. Add ½ cup of gold tequila and whisk to combine.

I prefer to use skinned chicken pieces with the bone in, however feel free to leave the skin on if that is your preference. Place the chicken pieces in a large ziplock bag and pour the marinade over the top. Seal up the bag massaging the chicken in the marinade to be sure that all of the pieces are nicely coated. Place the bag in a large bowl and **refrigerate overnight**.

The next day, when you are ready to cook, preheat an outdoor grill to medium high and oil the grate. (This chicken can also be baked in a 350 degree oven for 35-40 minutes.) Remove the chicken from the refrigerator and bring to room temperature. Remove the chicken from the bag and discard the marinade. Season the chicken with salt & pepper, turn the heat to medium and cook, turning all sides until golden brown and cooked through. Depending on the heat of your grill, this should take about 25-30 minutes.

Allow the cooked chicken to rest for 5 minutes for the juices to reabsorb into the meat.  
Serves 4 but can easily be adjusted for any size gathering.