

Tequila Lime Chicken

***Personal Recipe**

4 Chicken breasts (or thighs)
1 Shot Glass full of Tequila
1/2 Shot Glass of Limejuice
1/4 Cup of Brown sugar.
1 tsp Salt
1 tsp Pepper.

Massage the Salt and Pepper into the Chicken, let stand.

Mix the Tequila, the Limejuice and the Brown Sugar in a saucepan over medium heat. Stir frequently while the sauce cooks down to a thicker glaze. This should take maybe 10 minutes.

Tip: for a quicker meal, do not cook the glaze, it'll be more watery but it's still tasty.

Grilling the Chicken:

Sear the Chicken (uncovered), or you can smoke it (covered) basting each time the Chicken is flipped.

Baking the Chicken:

Place the Chicken in a corning or Pyrex dish. Pour the glaze over the Chicken. Cover the dish and bake at 375 for one hour, more if the Chicken breasts are very large.

Side recommendations: Baked Potato, Potato Salad, Au Gratin Potatoes, Caesar Salad, tossed vegetables.