
Grilled Chicken with Tequila-Lime Barbeque Sauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 1 hour

Start to Finish Time: 1 hour 30 minutes

2-1/2 to 3 pound chicken, cut in eighths

MARINADE

1 fresh lime, sliced

1/2 cup lime juice

1 cup El Jimador Tequila

2 jalapeno chile peppers, coarsely chopped

1/2 cup olive oil

BARBEQUE SAUCE

1 tablespoon olive oil

1/4 cup onion, minced

1 clove garlic, minced

1-1/2 jalapeno chile peppers, finely diced

3/4 cup ketchup

1/4 cup cider vinegar

1/8 cup worcestershire sauce

1/8 cup soy sauce

1/2 cup brown sugar

1/2 tablespoon dry mustard

1/2 teaspoon ginger, grated

1/2 cup El Jimador Tequila

3/4 cup fresh lime juice

Prepare the marinade for the chicken by combining all of the ingredients in a non-reactive container. Add the chicken and marinate for up to three hours.

Prepare the barbecue sauce by placing the oil in a sauce pan on moderate heat. Add the onion, garlic and jalapeno pepper, and sauté until the onion is translucent. Add all remaining ingredients and simmer for 30 minutes.

Prepare your grill with medium heat. Drain the chicken pieces and season with salt and pepper. Grill chicken for 15 to 20 minutes and brush both sides with barbecue sauce. Grill an additional 10 minutes or until juices run clear when the chicken is pierced.

Serving Ideas: Chicken may be cut from the bone and served wrapped in a warm flour torilla. Serve with ice cold Nera Modelo.

Poultry Entrees

Per Serving (excluding unknown items): 427 Calories; 31g Fat (61.4% calories from fat); 2g Protein; 42g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1130mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 6 Fat; 2 Other Carbohydrates.

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