

TEQUILA-LIME CHICKEN

PAGE 48 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning every 5 minutes and basting frequently with marinade, for 30 minutes, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

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