

Tequila-Citrus Glazed Chicken

Recipe Print-Out



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Ingredients:

- 4 Boneless skinless chicken breasts or thighs
- 1 bunch of fresh cilantro
- Fresh lime for garnish

For the Glaze

- Juice of 4 large ripe oranges. Can also use about 1 cup of orange juice.
- Juice of 2 limes
- 1 regular shot size glass of really high-quality tequila (I used Corralejo)
- 2 tablespoons of orange or apricot marmalade
- 1 tablespoon of soy sauce
- 1 small jalapeno, chopped or 1/2 - 1 tsp red pepper flake
- Salt to taste (preferably Kosher or sea salt)

Instructions:

1. Prepare the glaze: Combine orange juice, lime juice, marmalade, soy sauce, chopped jalapeno (or red pepper flake) and tequila in a heavy saucepan. Simmer until sauce has thickened, about 10-15 minutes. Taste and add salt as needed. Remove from heat. Reserve half of the glaze in a separate bowl.
2. Now it's time to cook the chicken. Heat your outdoor grill to medium-high heat and cook the chicken until cooked through, the internal temperature should read 165 degrees.
3. While grilling, lightly brush the glaze evenly over the chicken, turning the chicken making sure to brush the glaze on both sides. When the chicken is done, take the reserved glaze and brush over chicken once more right before serving. Top with fresh cilantro and slices of lime.