

Tequila Lime Chicken

Ingredients

- 1 1/2 lb Chicken Thighs (deboned, skin-on)
- 3 clv Garlic (minced)
- 2 T Olive Oil
- 1/4 c Tequila
- 2 T Lime Juice
- 3 ds Cayenne Pepper
- 1/2 t Salt
- 1/4 c Cilantro (chopped)
- 1 Lime (cut into wedges)

Instructions

1. Poke the chicken with a fork all over. Rub the garlic onto the chicken meat. Give it a good rub all over the meat and the skin.
2. Whisk olive oil, tequila, lime juice, cayenne and salt in a big bowl, mix well. Add the chicken into the marinade, stir to coat well. Marinate for 15 minutes, but best for 2 hours or overnight.
3. Preheat oven to 400°F. Heat up a skillet and pan-fry the chicken with the skin-side down until slightly browned. Turn over and pan-fry the other side of the chicken until slightly browned.
4. Transfer the skillet into oven and bake for 15 minutes or until the skin nicely browned. Broil the chicken for 1 minute, or until the skin is nicely charred. Transfer the chicken and the juice that seeps out after baking to a serving platter,

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squirt some fresh lime juice and garnish with cilantro, serve immediately.