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The first time I tested this recipe on my family, my six-year-old enjoyed the dish so much, she ate an entire half-breast herself – and asked for seconds. It has since become a family favorite. My cousin Taryn enjoys using the leftover chicken in taco salads with the works: avocado, fresh cherry tomatoes, fresh salsa, and a sprinkling of Cotija cheese. —KN

TEQUILA-LIME CHICKEN

MAKES 3 ENTRÉES, 4 SERVINGS EACH

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**1 TRAY (ABOUT 6 POUNDS)
BONELESS, SKINLESS
CHICKEN HALF-BREASTS**

- ¾ cup soy sauce
- ½ cup bottled margarita mix
- 3 tablespoons tequila
- 3 tablespoons lime juice
- 1 tablespoon dry mustard
- 3 teaspoons minced garlic
(about 9 cloves)
- 3 one-gallon freezer bags, labeled

1. Rinse and trim chicken as desired. Divide chicken evenly among the freezer bags.
2. Combine soy sauce, margarita mix, tequila, lime juice, and mustard in a medium bowl. Divide marinade evenly over the chicken. Into each bag measure 1 teaspoon minced garlic.
3. Seal and freeze.

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TO COOK ONE ENTRÉE

This entrée can be prepared outdoors on a grill or in the kitchen using your broiler.

1. Completely thaw one entrée in the refrigerator.

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TEQUILA TIP

Those large bottles of tequila can be costly. If this recipe is the only reason to have tequila on hand, look for the tiny 50-mL bottle at your liquor store. You'll find you have enough for this recipe with a few drops left over.

FOR OUTDOOR COOKING

1. Prepare a medium-low fire in a gas or charcoal grill.
2. Cook chicken, turning every 5 minutes and basting frequently with the marinade, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade.

FOR INDOOR COOKING

Slice each breast in half horizontally, so that no piece is more than 1 inch thick. Arrange the chicken slices on a greased broiler pan. Broil chicken 5 inches from the broiler, turning frequently and basting, for 15 to 20 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade.