



## Tequila Lime Chicken

¾ Cup tequila

5 fresh limes squeezed (1 cup)

½ cup Orange Juice

1T chili powder \*

1 small jalapeno pepper minced

3 cloves of garlic minced \*

3 whole boneless breasts \*

Dash of salt \*

Pinch of pepper \*Combine all of these ingredients.

Set aside in a container and refrigerate over night.

Heat grill and grill chicken for about 5 minutes on each side on a medium low heat.

Each grill is different so check a piece for doneness before serving.