

diverCity Chicken

Ingredients

30lbs quartered fryers (7 chickens)
1/4 cup + 2 shots Tequila
1 ea. red, green, yellow, and orange bell peppers diced
2 jalapeno peppers finely diced
6 plum or 2 beefsteak tomatoes diced
1 large onion diced
1/4 cup finely chopped cilantro
2 cloves garlic minced
2 packets mesquite marinade
1/4 cup olive oil
1/2 cup lime juice
4 dashes of Worcestershire sauce
1 tsp. cumin
1/4 tsp. red pepper
salt and pepper

Directions

Separate chicken equally into 4-5 one gal. ziplock bags. Take half of all the veggies, 1/4-c. tequila, and all the other ingredients into a blender. Drink one of the shots. Blend on high till liquefied, pour equally into ziplock bags; add the rest of the veggies. Drink the other shot. Seal bags, then shake carefully to distribute marinade and veggies. Place the bags into the freezer.

When thawed take chicken from bags, reserve marinade. While chicken is grilling, pour reserved marinade into small pot, cook to reduce into a sauce, pour on top of chicken when done. Serve with Burner Sticky Rice.

Tip: make this at home, freeze chicken with marinade a few days before you head out. (Needs no ice till thawed)

Yield: Serves 30 at one sitting or just cook one ziplock bag worth for a smaller group.

Submitted by Diver City Chef