

INGREDIENTS

4 boneless chicken breasts

1/4 to 1/2 of a cilantro bunch

Marinade

garlic powder or salt

1/2 of a white or yellow onion
sliced thin

3 to 5 tsp of sea salt or kosher salt

1-6 cloves of garlic, pending on
your taste

12 oz. beer, any type

DIRECTIONS

- 1 Use a fork to poke holes in the chicken breasts. Then put in a bag or bowl.
- 2 Add all ingredients, for marinade, in with the chicken and shake/mix well. Marinate the chicken in the refrigerator. The chicken can marinate for an hour or up to overnight. If you marinate it overnight, be sure to shake/mix the marinade every 4 or 5 hours.
- 3 Start the grill and set to high. Once the grill is ready, lower the temperature to medium-high and spray the grates with cooking spray. Put chicken on the outer edges of the grill and spray the tops with cooking spray.
- 4 Grill the chicken for approximately 8 minutes, pending on the thickness of the chicken, then flip and grill for another 10 minutes or until done.
- 5 You can enjoy the grilled chicken, as is, or slice it into thin strips to make tacos. Warm some corn tortillas on the grill for a couple of minutes and garish with cilantro and lime.