

# Pollo Borracho

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		boneless, skinless chicken breasts
1/4	cup	lime juice
1/4	cup	oil
12	ounces	dark brewed Mexican Beer
2	tablespoons	garlic puree
2		clove - crushed
1		cardamom seed - crushed
1		bay leaf
6		black peppercorn - crushed
1/2	teaspoon	salt

Rinse and pat dry chicken breasts, trimming fat. Combine marinade ingredients in a large bowl. Add chicken breasts, turning to coat well. Cover, refrigerate and marinate at least 3 hours.

Remove chicken from marinade and pat dry.

Grill chicken over charcoal (2-5 minutes per side) until cooked through, brushing with marinade frequently. Slice and serve.