



TEQUILA-GLAZED GRILLED CHICKEN THIGHS

These grilled chicken thighs are coated with some spices, then marinated, then cooked until golden brown. This grilled chicken recipe comes out juicy, tender and flavorful every time. And if you're not a fan of tequila, you can omit it from the recipe.

INGREDIENTS

- 1½ tsp ground cumin
- 1 tsp chili powder
- ¾ tsp salt
- ¼ tsp chipotle chile powder
- 6 chicken thighs (about 2 lbs), boneless, skinless
- ¾ C pineapple juice
- 1/3 C tequila
- ¼ C honey
- 2 tsp cornstarch
- 2 tsp water
- 2 tsp grated lime rind
- 3 T fresh lime juice
- ¼ tsp crushed red pepper



INSTRUCTIONS

1. Preheat grill to medium-high heat using both burners. After preheating, turn heat to medium/medium low (depending on how quick your grill cooks).
2. Combine the first 4 ingredients in a small bowl; rub evenly over chicken.
3. Bring the pineapple juice, tequila, and honey to a boil in a small saucepan; cook until reduced to ¾ cup (about 10 minutes). Combine cornstarch and 2 teaspoons water in a small bowl, and stir well. Add cornstarch mixture to juice mixture, stirring constantly with a whisk. Bring to a boil, and cook for 1 minute, stirring constantly. Remove from heat, and stir in lime rind, 3 tablespoons lime juice, and red pepper.
4. Place chicken on grill, cover and grill for 6-8 minutes on each side, basting occasionally with juice mixture. You can also check for doneness with a thermometer inserted into the thickest part of the chicken, and check that it registers 165 degrees F.