

Tim Farmer's Country Kitchen

CHICKEN MARINADE

¾ teaspoon cumin
¾ teaspoon chili powder
¾ teaspoon paprika
¾ teaspoon garlic powder
Dash of cayenne
¾ teaspoon black pepper
1 ½ teaspoons salt
¼ cup olive oil
½ beer
½ onion, chopped
2-3 garlic cloves, chopped
Chicken breasts/thighs



Mix together all ingredients (except chicken) until combined. Pour over chicken in plastic bag and marinate for at least 2 hours. Can be marinated in refrigerator overnight. Remove from marinade and grill until done.

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