

# FOSTER'S RECIPES COLLECTION

## MARGARITA CHICKEN

- 4 bone-in Chick Breast halves
- 1 can (10 ounces) Frozen Margarita Mix (recommended: Bacardi), thawed
- 2/3 Cup Tequila
- 1/2 Cup fresh Cilantro leaves, chopped
- 2 Tble Chicken Seasoning (recommended: McCormick's Grill Mates)

Rinse the chicken breasts and pat dry; set aside.

In a small bowl, combine the remaining ingredients. Place the chicken and marinade in large resealable bag. Squeeze out the air and seal. Let marinate in the refrigerator for 1 to 2 hours.

Set up the grill for direct cooking over medium heat and oil grate when ready to start cooking. Remove the chicken from the refrigerator and let sit at room temperature for 30 minutes.

Place chicken on hot oiled grill and cook 5 to 6 minutes per side, or until done.

INDOOR: Preheat oven to 350 degrees. Prepare chicken as directed. Roast chicken in preheated oven for 35 to 40 minutes.

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