

Cut along line



Yuengling GOLDEN PILSNER

MARINATED GRILLED CHICKEN

Ingredients

- 6 chicken drumsticks or 3 chicken breasts
- ¼ cup olive oil
- 1 tsp cumin
- 2 tsp onion powder
- 2 tsp garlic powder
- 1 tsp paprika
- 1 tsp dried thyme leaves
- ½ tsp cayenne pepper
- ½ tsp ground nutmeg
- ½ tsp red pepper flakes
- 1 tsp ground black pepper
- 1 tsp salt
- Juice from ½ of a lime
- 1 cup Yuengling Golden Pilsner

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Directions

1. Rinse and pat dry the chicken and place in a gallon size Ziploc bag.
2. In a mixing bowl, whisk together the remaining ingredients and pour mixture over the chicken. Close bag and work the marinade so that all of the chicken is coated.
3. Refrigerate a minimum of 2 hours, flipping the bag every so often so both sides of the chicken are marinated evenly.
4. Preheat grill to medium-high heat and oil the grates. Take chicken out of the marinade and place on the grill.
5. Cook, turning occasionally, until chicken reaches 165° (approximately 25-30 minutes.)
6. Serve hot and enjoy with a cold Yuengling Golden Pilsner!

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