

From the Kitchen of Sheryl Yuengling



Golden Pilsner Marinated Grilled Chicken

6 chicken drumsticks or 3 chicken breasts
¼ cup olive oil
1 Tbsp. cumin
2 tsp onion powder
2 tsp garlic powder
1 tsp paprika
1 tsp dried thyme leaves
1 tsp dried parsley leaves

½ tsp cayenne pepper
½ tsp ground nutmeg
½ tsp red pepper flakes
1 tsp ground black pepper
1 Tbsp. salt
Juice from ½ of a lime
1 cup Yuengling Golden Pilsner

Pat dry the chicken and place in a gallon size resealable bag.

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.

Refrigerate a minimum of 2 hours, flipping the bag every so often so both sides of the chicken are marinated evenly.

Preheat grill to medium-high heat and oil the grates. Take chicken out of the marinade and place on the grill. Cook, turning occasionally, until chicken reaches 165° F— approximately 25-30 minutes.

Yuengling
GOLDEN
★ PILSNER ★

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