

Copycat Chipotle Chicken

Ingredients

For the marinade:

- 1/2 cup beer
- 1/2 onion, roughly chopped
- 2 cloves garlic, roughly chopped
- 1 chipotle chili in adobo, stemmed
- 1 Tbs adobo sauce
- 2 Tbs fresh lime juice
- 2 tsp chili powder
- 1 1/2 tsp ground cumin
- 1 tsp dried Mexican oregano
- 1 tsp salt
- 1/2 tsp black pepper, freshly ground
- 2 Tbs canola or other neutral oil

For the chicken:

- 2 pounds boneless, skinless chicken thighs
- 1 Tbs canola or other neutral oil with a high smoke point

Method

1. Add all the ingredients for the marinade to a blender and blend until smooth.
2. Combine the chicken thighs and the marinade in a covered container, making sure the entire surface of the chicken is covered with marinade. Marinate in the refrigerator a minimum of four hours or overnight.
3. Drain the chicken preheat the grill.
4. Brush the chicken with the 1 Tbs canola oil. Season with salt and pepper to taste.
5. Grill until the chicken is thoroughly cooked, approximately 8-10 minutes. Make sure the internal temperature is 165°F.
6. Allow the chicken to cool slightly, and then cut into bite-sized pieces. Serve warm.