

Beer-Marinated Chicken Tacos

WEBER'S
REAL GRILLING

PREP TIME: 20 minutes

MARINATING TIME: 2 to 4 hours

GRILLING TIME: 8 to 10 minutes

MARINADE

- 1 cup dark Mexican beer, such as
Negra Modelo
- 2 tablespoons dark sesame oil
- 1 tablespoon finely chopped garlic
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cayenne pepper

- 6 boneless, skinless chicken thighs,
about 4 ounces each

GUACAMOLE

- 2 ripe Hass avocados
- 1 tablespoon fresh lime juice
- 1/4 teaspoon kosher salt

- 6 flour or corn tortillas (6 to 7 inches)

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1. To make the marinade: In a small bowl, whisk the marinade ingredients. Place the thighs in a large, plastic resealable bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place the bag in a bowl, and refrigerate for 2 to 4 hours, turning the bag occasionally.

2. To make the guacamole: Scoop the avocado flesh into a medium bowl. Add the lime juice and salt. Using a fork, mash the ingredients together. Cover with plastic wrap, placing it directly on the surface to prevent browning, and refrigerate until about 1 hour before serving.

3. Remove the thighs from the bag and discard the marinade. Grill over *Direct High* heat until the meat is firm and the juices run clear, 8 to 10 minutes, turning once or twice. Cut the chicken into thin strips.

4. Warm the tortillas over *Direct Medium* heat for about 1 minute, turning once. Pile the sliced chicken inside the tortillas. Top each with a spoonful of guacamole. Serve warm.

Makes 4 to 6 servings

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