

Dan Granke's Oregano Grilled Chicken

2-3 lb boneless, skinless chicken (light or dark is up to you)

2 cans of beer (IPA preferred or Vienna Style Lager as a second choice)

6 cloves of garlic, roughly chopped

1 heaping tblsp Mexican Oregano

2 tsp cumin

2-3 tblsp salt

Juice of 4-6 limes

1. Pound the chicken to tenderize and flatten a bit, you want some thickness, but no more than half an inch.

2. In a bowl or bag sufficient to hold the chicken and marinade add one can of beer and salt, cumin, garlic and oregano. Add chicken, and enough of the second can of beer to cover.

3. Marinate in the fridge 2 hours to overnight. Add lime juice an hour-30 min before cooking.

4. Drain and pat the chicken dry. Either toss on the grill or sear in a cast iron skillet or comal.

5 Chop the Chicken and serve as you like with cheese, tortillas and any fixings for tacos or fajitas that you like. (My way is with a bit of shredded cheese on a crisped corn tortilla and a simple Tomato salsa.)

– This recipe was inspired by the Pollo al Oregano in Oaxaca by Bricia Lopez, another fantastic cookbook highlighting a fascinating region of Mexico. Definitely one to check out.