

BEER-MARINATED CHICKEN TACOS



PREP TIME
20 MINUTES
MARINATING TIME
2 TO 4 HOURS
GRILLING TIME
8 TO 10 MINUTES

We have concocted marinades with twice as many ingredients, and have fussed with spice rubs that are much more complicated, yet none works quite as well for chicken tacos as this magic combination of flavors. Drain the chicken thoroughly before setting it on the hot grate, as it will stick and steam if wet and won't brown like it should.



MARINADE

- 1 cup dark Mexican beer
- 2 tablespoons toasted sesame oil
- 1 tablespoon finely chopped garlic
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground cayenne pepper

- 6 boneless, skinless chicken thighs, each about 4 ounces
- 2 Hass avocados
- 1 tablespoon fresh lime juice
- ¼ teaspoon kosher salt
- 6 flour or corn tortillas (6 to 7 inches)
- ¼ cup crumbled queso fresco or feta (optional)
- ¼ cup roughly chopped fresh cilantro leaves (optional)
- Lime wedges

SERVES 4 TO 6

1. In a small bowl whisk together all the marinade ingredients. Place the thighs in a large, resealable plastic 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. Scoop the avocado flesh into a bowl. Add the lime juice and salt. Using a fork, mash the ingredients together. Cover with plastic wrap, pressing the wrap directly onto the surface of the guacamole to prevent browning, and refrigerate until about 1 hour before serving.
3. Preheat the grill for direct cooking over high heat (450° to 550°F).
4. Brush the cooking grates clean. Remove the thighs from the bag and discard the marinade. Grill the thighs over **direct high heat**, with the lid closed, until the meat is firm and the juices run clear, 8 to 10 minutes, turning once or twice. During the last 1 minute of grilling time, warm the tortillas over direct heat, turning once. Remove the chicken and tortillas from the grill. Let the chicken rest for 3 to 5 minutes. Wrap the tortillas in foil to keep warm.
5. Cut the chicken across the grain into thin strips. Pile the chicken strips on the tortillas and top the chicken with the guacamole, a sprinkle of queso fresco, and some cilantro. Fold and serve right away with the lime wedges alongside.

