

Churrasco-Style Grilled Chicken Thighs with Beer

Ingredients

12 chicken thighs, boneless and skinless
1 12 ounce bottle of light beer
6 cloves garlic, minced
2 sprigs each sage, oregano, and rosemary, chopped (or substitute 1 tablespoon each of dried)

Directions

Sprinkle both sides of 12 chicken thighs with salt and white pepper.

In a glass or stainless-steel bowl, combine 1 (12-oz) can light beer, 6 cloves of garlic, minced, and 2 sprigs each of sage, oregano and rosemary, chopped. Add chicken, tossing to coat. *Cover and refrigerate at least 12 hours, turning chicken occasionally.*

Preheat grill.

Remove chicken from bowl and discard marinade. Pat dry.

Holding 1 piece of chicken at a time, thread thigh onto a stainless-steel skewer. Repeat with a second skewer in the same piece of chicken.

Brush chicken with vegetable oil.

Place skewers on grill, about 12 inches from heat. Grill 14-15 minutes (approximately 7 minutes per side) or until done.