



Grilled Amber Orange Chicken Breast Marinade

- 1 (12 oz) bottle of Olde Main Long Face Amber Ale
- 1 tbs. red wine vinegar
- 2 tbs. orange juice
- 1 tsp. orange zest
- 1/2 cup canola oil
- 1 tbs. grated horse radish
- 1/2 cup onion, diced
- 2 tbs. minced garlic
- 2 tsp. salt
- Cayenne pepper – to preferred taste



Puree ingredients in a blender until mixture is smooth. Marinate a boneless, skinless chicken breast(s) for 45 minutes. Reserve some of the marinade for basting. Grill until inside of chicken breast reaches 165 degrees; baste with remaining marinade mix and enjoy!