

SWINGIN' FRIAR ALE CHIPOTLE CHICKEN ²AND LOADED BAKED POTATOES

MAKES 4 SERVINGS

Ingredients

CHICKEN

- 2 lb chicken breast or thighs
- 1/2 cup apple cider vinegar
- 5 tbsp canned chipotle peppers
- 3 tbsp paprika
- 2 tbsp cumin
- 1/2 white onion, diced
- 6 cloves garlic
- 1 cup Worcestershire sauce
- 1/2 cup lemon juice
- 12 oz **Swingin' Friar Ale**
- Pinch of salt and black pepper

POTATOES

- 6 medium sized Idaho potatoes
- 1 cup butter
- 2 cups cheddar cheese
- 1 cup chopped bacon (optional)
- Pinch of salt and black pepper
- Olive oil

Directions

CHICKEN

1. Put garlic, onion, chipotle peppers and vinegar into a blender and puree until smooth.
2. Add **Swingin' Friar Ale**, lemon juice, cumin, paprika, salt and black pepper. Blend until incorporated.
3. Add Worcestershire sauce and blend.
4. Place chicken in a large bowl, pour marinade over the top and toss to coat.
5. Cover and marinate in the refrigerator for a minimum of 6 hours up to overnight.
6. Pre-heat the grill for 10 minutes. Grill chicken on one side until it has a nice, charred color. Flip and cook until it reaches 165 degrees.

POTATOES

1. Preheat the oven to 300 degrees.
2. Scrub the potatoes and pierce the skin several times with a fork.
3. Rub the potato skins with olive oil, then salt.
4. Place the potatoes in an oven safe dish and bake for 50 minutes or until slightly soft and golden brown. Potatoes can be wrapped in aluminum foil for even baking and easy clean up.
5. Slice the potatoes down the center and serve with butter and black pepper.
6. Sprinkle shredded cheddar and bacon over the top, if desired.
7. Don't forget to enjoy a **Swingin' Friar Ale** while you cook!