



INGREDIENTS:

2 Chicken Breast
Garlic Powder To Taste
Ground Black Pepper To Taste
1 Pinch Seasoned Salt
1 (12 Fluid Ounce) Can Or Bottle
Beer
1/2 Cup Butter
2 Tablespoons Garlic Powder
1 Tablespoon Seasoned Pepper

DIRECTIONS:

1. Preheat grill for high heat.
2. In a pot, combine the beer, butter, 1 tablespoon garlic powder and seasoned pepper. Heat in the pot for 2 minutes, or until butter is melted and mixture is hot. Set aside.
3. Season chicken generously with the garlic powder, ground black pepper and seasoned salt to taste.
4. Brush the grilling surface with oil. Place chicken onto the grill and grill!
5. Turn the chicken over. They will be black and charred, but the chicken meat will be fine. Ladle some of the beer mixture into the chicken. Throw a teaspoon or so of garlic powder on the coals, close the lid, and seal the vents.
6. Repeat ladling the beer mixture into the chicken, and throwing garlic powder onto the coals every 5 minutes, until the mixture is gone. The chicken should be tender and juices should run clear.

COOKING
SKILLS
ACADEMY

