

Spicy Grilled Chicken with **Garlic and Citrus Marinade**

Since our new Unoaked Chardonnay is so crisp, it can be paired with spicier recipes. Try it instead of Sauvignon Blanc.

¾ cup extra virgin olive oil

½ cup orange juice

½ cup lemon or lime juice
(freshly squeezed)

2 tbsp. ground chili powder

2 canned chipotle chilies in adobo
sauce, chopped, plus 1 tbsp. sauce

8 cloves garlic, coarsely chopped

1 small white or yellow onion, minced

2 lbs. chicken breast, or other cut
salt and pepper to taste



Combine all ingredients, add chicken and let sit overnight, then grill.

Serve and enjoy!