

## GRILLED LEMONGRASS GINGER CHICKEN

*Here it is: the final days of a perfect summer. The last few summer evenings need to be savored, for soon we will encounter 7 months of what I like to refer to as the 'big wet': 7 months of gray skies, general dampness, and frizzy hair. We've got to grasp at summer's last pleasures while we can. Outdoor grilling should be the norm right now. And by outdoor grilling, I don't mean a damn package of hot dogs from Costco. We've got to do it up. We've got to do it up big, people. This dish will do the trick. Be sure to use one or both of the LOFT Organic Liqueurs called for. The spirits in this recipe will do things to the chicken that you never thought possible.*

### **Ingredients:**

3	Medium shallots, roughly chopped
2 Stalks	Fresh lemongrass (tough outer leaves removed)
1 piece	Fresh ginger (about 1 1/2 inches), peeled
1/4 Cup	LOFT Spicy Ginger Cello
1/4 Cup	LOFT Lemongrass Cello
3 T	New Deal Vodka
1/4 Cup + 5 t	Canola oil, divided
3 T	Tamari
1/4 Cup	Fresh lime juice
2 T	Light brown sugar
1 1/2 t	Sea salt, plus more to taste
1 t	Freshly ground black pepper
1 t	Ground coriander
1 Bunch	Green onions, sliced on the diagonal
4	Boneless, skinless organic chicken breasts (about 5 ounces each)

### **Directions:**

1. Make the Marinade: Puree shallots, lemongrass, ginger, 1/4 cup oil, lime juice, tamari, Lemongrass Cello, Spicy Ginger Cello, New Deal Vodka, sugar, sea salt, pepper, and coriander in a blender until smooth.
2. Place chicken in a baking dish and spoon on marinade, rubbing it on all sides. Cover; chill 1/2 to 2 hours.
3. Heat charcoal grill or skillet over high heat. Brush surface with oil, and cook chicken, turning once, for 4 minutes. Reduce heat to medium. Cook, turning once, until a meat



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thermometer reads 165 degrees, 10 to 12 minutes. Remove chicken; let rest two minutes; garnish with sliced green onions.

