



Grilled Buffalo Chicken

4 boneless chicken breasts
1/2 cup of your favorite beer
4 Tbsp of white vinegar
4 Tbsp of melted butter
1/2 Tbsp of black pepper
2—3 Tbsp of Ass In The Tub hot sauce
1 tsp of Big Dave's Hell Fire

Remove skin from chicken breasts, place between two layers of plastic wrap and pound lightly with a mallet to flatten.

Mix the remaining ingredients in a heavy duty resealable plastic bag, add chicken breasts and shake well to coat.

Seal bag and refrigerate for at least 3 hours, turning once.

Grill chicken approximately 6—8 minutes per side.

Makes 4 servings.