

Chicken Satay

Ingredients:

Package of uncooked chicken strips (wash thoroughly and pat dry)

WildeBerryaki

½ teaspoon of grated ginger

½ of 1 lime

Package of wooden skewers

Brush for basting sauce

Prep & Cooking Instructions:

In a medium sized bowl pour 1/3 cup of WildeBerryaki over chicken strips. Mix in ½ teaspoon of grated ginger and add the juice of ½ a lime and set aside to marinate for at least ½ hour...longer the better!

Submerge wooden skewers in a tall glass of water. This will help keep the skewers from burning on the grill.

Turn oven on to 200 degrees and heat grill.

In a separate sauce pan, measure out ½ cup of WildeBerryaki and place it on high heat until the liquid reduces down by half its volume. Turn off heat and set pan aside to cool. (This will be your dipping sauce!)

Skewer chicken strips onto wooden skewers and place on to hot grill. Use left over marinade to baste chicken with basting brush.

Keep basting chicken as you flip skewers side to side. Be careful not to burn.

Place skewers on a heat resistant plate and put into the preheated oven to finish cooking the chicken thoroughly. (Internal temperature of meat must reach 160 degrees to be considered thoroughly cooked)

Serving ideas: Serve over a bed mixed lettuce or basmati rice. Pour reduced WildeBerryaki sauce into a small dish for dipping. Skewers of grilled onions and tomatoes basted with WildeBerryaki is super yummy too! Think outside the bottle and create your own version.