



## Honey Chipotle Chicken Skewer – Gluten free



Ingredients for 10 servings – 2 skewers per serving

- 5 lbs. Chicken breast or thigh, skinless boneless 1"x1"x1/2", marinated see below
- .2 lb. **Marinade Seasoning** (Gluten Free Starport 356)
- 1.5 C. Chipotle BBQ Sauce (Gluten Free Starport 321)
- ½ C. Honey
- ¼ C. Water for marinate
- ½ C. Corn oil for marinate

Choice of other Gluten Free Starport Foods Sauces:

**Spicy Orange Sauce** (Gluten Free Starport 127), **Spicy Red Hunan Sauce** (Starport 212), **Jamaican Jerk Sauce** (Gluten Free Starport 125), **General Kung Pao Sauce** (Starport 345), **Hawaiian Sweet and Sour Sauce** (Starport 215), **Spicy Mango Creole Sauce** (Starport 121)



Instructions:

1. Mix Chipotle BBQ Sauce and honey cover and set aside.
2. Dissolve **Marinade Seasoning** with ¼ C. of water then add ½ C. of oil, mix well, add sliced meat and marinate for an hour or more. May be covered and refrigerate overnight.
3. Skewer about 4 oz. of marinated chicken per skewer.
4. Place skewers on a non-stick roasting pan or on non-stick foil, cover with foil and bake for 15-20 minutes at 300F, until internal temperature reaches 170°F. Remove and let cool. Cover and refrigerate.
5. When ordered, brush on **Chipotle BBQ Sauce and honey mix** and brown skewers either on a griddle or on a grill.
6. Remove skewers when sauce caramelized then drizzle on a tablespoon of **Chipotle honey sauce** before serving.