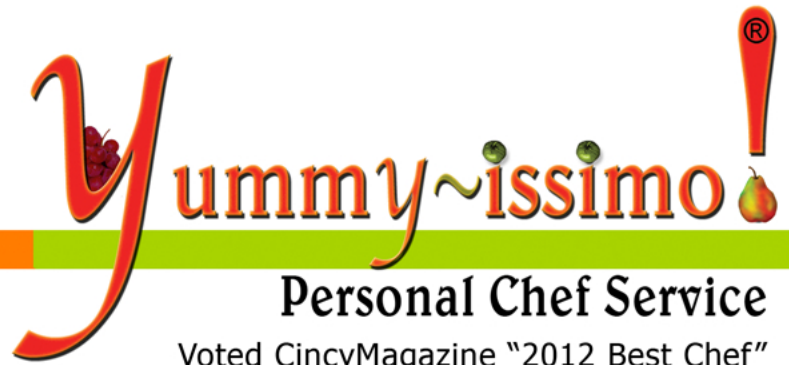


# Rum Marinated Chicken Bites



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/4c dark rum

1/4c fresh lime juice

1/4c soy sauce

1T brown sugar

2 garlic cloves, minced

1 1/2 pounds boneless, skinless chicken  
tenders

2c vegetable oil

1/2c all~purpose flour

1/2t paprika

1/2t salt

1/4t black pepper

Stir together rum, lime juice, soy sauce, brown sugar and garlic in bowl until sugar has dissolved. Place chicken in zip~lock bag and add marinade. Marinate in refrigerator 8 hours or overnight.

Place flour, paprika, salt and pepper in zip~lock bag. Shake well. Heat 1" of oil in deep heavy skillet over medium~high heat. Remove chicken from marinade and pat dry with paper towels. Add to seasoned flour, close bag and shake well to coat all pieces.

Cook chicken in hot oil until done throughout. Place on paper towels to drain and serve with your favorite dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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