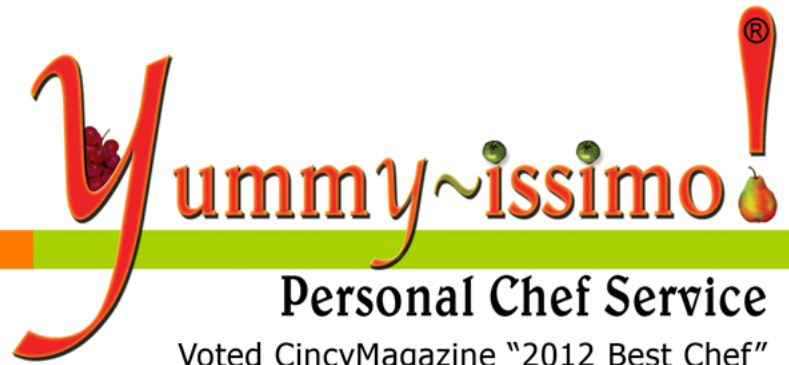


Chinese Chicken Tenders



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

2 pounds chicken tenders		2T Thai red chili garlic paste
1/2c soy sauce	1/2t red pepper flakes	
1/2c sweet and hot Chinese mustard	2T garlic, minced	2T sesame seeds, toasted
2T white wine	2T honey	2 green onions, green and white parts, sliced

Place chicken tenders in large zip~lock bag. Combine soy sauce, Chinese mustard, white wine, red pepper flakes, garlic, honey and red chili garlic paste in small bowl. Whisk well and pour over chicken tenders. Seal bag, removing as much air as possible and refrigerate overnight.

Preheat oven to 350. Remove chicken from marinade and place chicken on baking sheet. Bake 15 minutes or until just cooked through. Place marinade in saucepan, bring to boil and reduce to simmer. Reduce marinade by 1/2 and serve as a dipping sauce on the side.

Garnish chicken with toasted sesame seeds and sliced green onions. Serve at room temperature.

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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