

Sweet Chile Chicken

Ingredients:

4 boneless, skinless chicken breast halves
1 fresh red chile, seeded and finely chopped
2 garlic cloves, crushed
1 tbl. grated fresh ginger
¼ cup honey
2 tbl. soy sauce
¼ cup fresh lime juice

For garnish:

1 scallion, sliced diagonally
1 fresh red chile, seeded and finely sliced
1 tbl. fresh mint leaves
1 tbl. fresh cilantro leaves

Directions:

Cut each breast half lengthwise into 3 strips. Combine chile, garlic, ginger, honey, soy sauce, and lime juice. Reserve ¼ cup of mixture. Add chicken to remaining mixture and toss to coat evenly. Cover and refrigerate for 30 minutes.

Thread 3 chicken strips on to each skewer. Grill over medium-hot coals, turning every 2 minutes, until cooked through, 8 – 10 minutes.

Drizzle over reserved sweet chili mixture. Sprinkle with scallion, chile, mint and cilantro leaves.

~ Credit: Grilling – Where There's Smoke, There's Flavor