



## SIMPLE & SENSATIONAL CHICKEN SKEWERS

- ½ bottle **TSG Island Teriyaki Sauce & Marinade**  
(about ⅔ cup)
- 1 Tbsp seasoned rice vinegar
- 1-½ lbs chicken tenders (about 12-14 tenders)
- 6-7 wooden or metal skewers, 8" long

1. Measure TSG sauce; stir in rice vinegar.
2. Place chicken in a non-metallic bowl or sealable plastic bag. Add marinade; stir to coat chicken on both sides. Refrigerate at least 10 hours or up to 24 hours.
3. To cook, soak wood skewers in water for 10 minutes or more. Preheat grill to medium-low.
4. Thread 2 chicken tenders on each skewer so they are somewhat stretched out on the skewer, not bunched up tight.
5. Grill about 4 minutes on each side, with cover closed, or until cooked through. Discard remaining marinade.
6. Serve with Zesty Teriyaki Peanut Sauce, if desired.

Makes 6 to 7 skewers (2 chicken tenders per skewer)

Note: for appetizer portion, use 6" skewers and one chicken tender per skewer.

**MAIN DISH** or **APPETIZER**