

Honey-Lime Chicken Skewers (National Honey Board; serves 8)

Ingredients:

- Honey, 2 Tbs
- Soy sauce, 3 Tbs
- Olive Oil, 1 Tb
- One lime, juiced
- Skinless, boneless chicken breast strips, 1 pound

Directions:

- In small bowl, whisk all liquid ingredients together until completely blended;
- Pour mixture into a freezer bag & add in chicken strips;
- Reseal bag and gently shake to cover chicken strips;
- Marinade for 2 hours;
- Next, prepare skewers by soaking bamboo sticks in water for 15 minutes;
- Remove chicken strips from marinade and skewer onto bamboo sticks;
- Grill on medium to high heat for 8 minutes or until juices are clear and chicken is fully cooked.