



Chipotle BBQ Chicken Skewers



Ingredients for:

150 servings – 1 skewer/serving (4 oz.)

38 lbs. Chicken breast or thigh, skinless boneless, 1"x1"x1/2", marinated see below

1.5 lb. **Marinade Seasoning** (Gluten Free Starport 356)

19 C. **Chipotle BBQ and Wing Sauce** (2 Tbsp/skew)

2 C. Water for marinade

4 C. Corn oil for marinade



Instructions:

1. Dissolve **Marinade Seasoning** with 2C. of water then add 4 C. of oil, mix well, add sliced meat and marinate for an hour or more. May be covered and refrigerate overnight.
2. Skewer about 4 oz. of marinated chicken per skewer.
3. Place skewers on a non-stick roasting pan or on non-stick foil, cover with foil and bake for 25-30 minutes at 300F, until internal temperature reaches 170°F. Remove and let cool. Cover and refrigerate.
4. When ordered, brush on **Chipotle BBQ & Wing Sauce** then brown skewers either on a griddle or on a grill.
5. Remove skewers when sauce caramelized then drizzle on a tablespoon more sauce before serving.