



KOREAN BBQ CHICKEN SKEWERS

Featuring:

Smokehouse 220 Original BBQ Sauce

Ingredients

Smokehouse 220 Original
BBQ Sauce

Hidden Valley® Asian
Sesame Dressing

Bamboo Skewers, soaked in
water at least for 1 hour

Chicken Thighs, boneless,
skinless, cut into 1½" pieces

Sesame Seeds, toasted

Cilantro

Green Onions

Red Pepper Flakes

Measure

1 cup

1 cup

1 bag

1½ lbs.

1½ tbsp.

To taste

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Methods:

1. Combine BBQ sauce and Sesame Ginger Dressing in small bowl.
2. Pour half of sauce mixture over cut chicken pieces; toss to coat completely.
3. Thread 4-5 chicken pieces onto each skewer.
4. Cook chicken on grill over medium-high heat, turning often until cooked through (8-10 minutes) basting with the reserved sauce during the last 2-3 minutes.
5. Remove from grill and top with sesame seeds, cilantro, red pepper flakes, etc.
6. Serve with remaining sauce.