



**WELL DRESSED FOOD™**  
Extraordinary Provisions from the Adirondacks

## Grilled Chicken Tenders with McIntosh Hot Pepper Jam/Tequila Glaze

- 4 large** boneless/skinless chicken breasts
- 1 jar** McIntosh Hot Pepper Jam
- Zest & Juice of **1 Lime**
- ¼ cup** Tequila
- 2 Tablespoons** chopped cilantro

Cut chicken breasts into ½ inch strips. Combine McIntosh Hot Pepper Jam, lime zest & juice, tequila and cilantro in a bowl and whisk to combine. Place chicken strips and ½ of the Hot Pepper Jam glaze in a large ziplock bag. Cover remaining glaze with plastic wrap. Rub ziplock bag to coat all strips of chicken with the glaze. Refrigerate chicken and reserved glaze overnight.

Preheat a grillpan over medium-high heat. Grill chicken strips for 3-5 minutes per side. Drizzle strips with warmed reserved glaze and serve.