



# Counter to Table Recipes

## FROM THE CHEF'S CORNER

**Recipe:** GRILLED CHICKEN SKEWERS

**Date:** JUNE 2023

### Ingredients:

### Directions:

1 Chicken breast (8-10 oz.)	1. Place skewers in water overnight, or boil for 30-45 minutes
Miesfeld's Feather and Fowl Seasoning	2. Slice chicken breast length-wise into strips (approximately
Wooden skewers	4-6 strips)
	3. Place chicken slices into a bowl and add a generous amount
	of Miesfeld's Feather and Fowl Seasoning.
	4. Toss to coat evenly.
	5. "Weave" one slice of chicken breast onto a skewer.
	6. Pierce the bottom of the slice of chicken folding the slice
	back over to skewer again.



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**Directions continued:**

7. Repeat the weaving/piercing action until the entire slice is secured on the skewer.
8. Repeat this process with the additional chicken slices.
9. Place skewers on grill, turning frequently, and cook until internal temperature reaches 165 degrees F.