

Chicken Stick-ens

8-inch bamboo skewers
2 packages of chicken tenders, 1 to 1 1/3 lbs total
3-4 tablespoons hoisin sauce
3 tablespoons soy sauce
2 tablespoons honey
2 tablespoons sesame oil
½ teaspoon ground ginger
A meat mallet
Waxed paper

(this is the short version for this recipe)

Put the chicken in between sheets of wax paper and pound out.

Mix all the ingredients to make a sauce. Cover the chicken in the sauce and thread the skewers into the chicken.

You can cook them in a skillet, grill, or oven at 450 degrees until they're done.