



Chicken Skewers

Ingredients

- 1 1/2 pounds boneless, skinless chicken breast**
- 1 Tbsp balsamic vinegar or red wine vinegar**
- 1/3 cup white or red wine**
- 1/2 cup chopped chutney**
- 1/4 cup olive oil**
- 3 peppers, green and yellow, seeded and cut into 1/2-inch squares or strips**

Directions

Cut the chicken into 3/4-inch cubes. Put in a large mixing bowl. Add the vinegar, wine, chutney, and olive oil and stir to combine. Marinate for at least 4 hours, or overnight.

Drain the chicken and put on skewers 6 inches long, alternating 2 pieces of chicken with pieces of yellow or green peppers.

Broil or grill over hot coals for 8 to 10 minutes. Serve hot.

Variations: Chicken can also be skewered with apple chunks, scallions, pineapple chunks, whole mushrooms, or pieces of celery.

Makes 40 skewers

Source: "Martha Stewart's Hors d'oeuvres" (Stewart)