The Friday 4

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

1 Quick Recipe: Super Way to Serve Up Skewers for Tailgating and Cookouts!

A HIT with All Ages:

Grilled Chicken Skewers with Thai Flavors

1 Inch of Ginger, Peeled and Grated
1 Can Coconut Milk
1 Tsp Sea Salt
1 Tsp Freshly Ground Pepper
Zest from 2 Limes
8 Chicken Breasts, cut in long thin strips or "satay style"
*Sticky Glaze
½ Cup Chopped Cilantro
4 Green Onions, Chopped

In a medium-sized bowl stir the ginger, coconut milk, salt, pepper and lime zest together. Add the mixture and the chicken to a ziplock bag, and refrigerate at least 2 hours. Preheat your grill or grill pan. Remove the chicken and discard the marinade. Skewer and grill for about 5 minutes on each side, or until 165F. Remove from the grill and drizzle with the *Sticky Glaze and garnish with the cilantro and green onions.

***Sticky Glaze**

¼ Cup Roasted Salted Peanuts, chopped
1 Jalapeño, cut in half and ribs and seeds removed
¼ Cup Dark Brown Sugar
1 TB Rice Wine Vinegar
1 TB Lime Juice
½ Cup Honey

Add the jalapeno and the brown sugar to a food processor and chop finely. Place the Jalapeño mixture with the vinegar, salt and honey in a skillet on the stove. Bring to a boil, add the peanuts and remove from the heat.

2 Kitchen Smidgen

When you buy Rice Wine Vinegar - whether its called Rice Vinegar or Rice Wine Vinegar - they are both made from the production of rice wine. Make sure to get the unseasoned variety - the seasoning added to the vinegar is typically high in sodium and other non desirable ingredients.

3 Get Creative

"Satay" style means long thin skewers of meat or poultry, typically grilled. Its a popular type of street food in Indonesia and Thailand, where its typically marinated meat served with a drizzle or dip of spicy sauce.

4 Wine FIND of the Week

Firesteed Pinot Gris
Oregon

Publix about $14

IF you smell a whiff of tropical fruit in your glass of Firesteed Pinot Gris - you're right! This delicious, aromatic and lively Pinot Gris is made from the same grape as Pinot Grigio - just made in a way that enhances its fresh fruit flavors and citrus-bright acidity, perfect for the Thai flavors in this week's recipe.

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