

Chicken Tenderloins in Barbeque Sauce©

Sauce—Ingredients:

1 oz.	Kerry Gold™ Irish Butter
3/4 cup	Kraft™ Hickory Smoked Barbeque Sauce or other
2 Tbsp.	beer
2 Tbsp.	Smucker's™ Mango or apricot jam, slightly heaped
1 tsp.	French's™ Mustard

Method:

In a medium pot, melt butter and add remaining ingredients except drippings from chicken. When chicken is done, add 2–3 Tbsp. juice and bring to a boil for 2–3 minutes. Double or triple recipe for more chicken tenderloins.

Chicken—Ingredients:

chicken tenderloins—2 for the ladies, three for the gents, frozen
lemon pepper
McCormick™ Smokehouse Ground Black Pepper or liquid smoke

Method:

Preheat conventional oven to 400°, convection oven to 375°.

Line a cookie sheet with foil and spray with Pam™. Arrange tenderloins on sheet and sprinkle with lemon pepper and Smokehouse black pepper. Baste with small amount of sauce and bake 18–20 minutes. Serve remaining sauce to the side.

Hint: Use chicken drumsticks or thighs instead of tenderloins. Bake 2–3 minutes longer.

Hint: This is a great sauce for grilling!

