

CHICKEN SKEWERS WITH BLACKBERRY CHERRY PEPPER CONSERVE

- 5 - 6 chicken breast tenderloins (about 1 lb)
- Vegetable or olive oil
- ¼ tsp salt
- ½ cup **TSG Blackberry Cherry Pepper Conserve**
- 10 -12 bamboo skewers (8"), soaked in water 15 minutes

1. Heat oven to 400°F. Cut chicken tenderloins lengthwise in half. Thread each piece, weaving back and forth, onto a skewer. Brush chicken with oil; sprinkle with seasoned salt. Place on baking sheet.
2. Bake in 400°F oven until chicken is no longer pink in center, 10 to 12 minutes.
3. Place conserve in microwave-safe bowl. Microwave covered on HIGH 30 seconds; stir.

Makes 10 to 12 appetizers