



Honey Mustard Chicken Kebabs

- 4 small red skin potatoes halved
- 1/2 cup honey mustard
- 1 T lime juice
- 2 whole boneless breast cut into 20 pieces
- 8 whole mushrooms with stems removed
- 4 cherry tomatoes
- 4 8 to 10 inch skewers

In pot of water boil potatoes for 10 minutes to blanch. In a small bowl combine honey mustard and lime juice. Add chicken and mushrooms and coat well, let sit for at least 1/2 hour. Fire-up the grill. On your skewers alternate chicken, mushrooms, chicken, potato, chicken, mushroom, chicken, potato.....

Grill the kebabs turning every 2 to 3 minutes. After about 8 minutes check chicken for doneness. When done add the tomato to the end of the skewer.

Feeds about 4 servings.