

Fiery Chicken Bites

Recipe courtesy of *Diane Henderiks*

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Ingredients:

- 1 pound boneless chicken breasts; lightly pounded
- 1 cup of your favorite hot sauce

Directions:

1. Place chicken and 1 cup hot sauce in a zip-lock bag and marinate for at least 2 hours ... the longer the better!
2. Remove chicken from marinade and grill until done (about 5 minutes per side).
3. Baste with marinade before turning.
4. Remove from grill and chop into bite-sized pieces.
5. Serve with 2 tablespoons of DITK Creamy Dipping Sauce, vegetable stalks and some extra hot sauce.
7. Enjoy!