

THAI CHICKEN & PORK SKEWERS



Ingredients

1 tbsp minced ginger
6 cloves garlic, crushed
2 cups creamy peanut butter
1 cup chicken broth
2 tbsp light soy sauce
1 tbsp chili oil
1/2 lime juice
2 tbsp chopped cilantro
salt and pepper to taste
1/2 lb boneless, skinless chicken breast
1 1/2 lb pork tenderloin

Directions

1. Combine ginger, garlic, peanut butter, broth, soy sauce, chili oil, lime juice, honey and cilantro in mixing bowl. Mix well and season to taste.
2. Cut chicken and pork into strips and thread onto skewers. Marinate meat in half of the peanut butter sauce 1-2 hours in the refrigerator in a non-metal container. Reserve remaining sauce for dipping.
3. Broil skewered meats, until done, turning once. Bring remaining sauce to a boil and serve warm as a dipping sauce.



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PEANUT BUTTER CRUNCH BARS



Ingredients

1 cup light corn syrup
1 cup granulated sugar
1 jar (12 ounces) crunchy peanut butter
6 cups crisp rice cereal

Directions

1. Stir together syrup and sugar in a 2 quart microwave safe container.
2. Cook 1 1/2-2 minutes on HIGH or until sugar is dissolved.
3. Stir in peanut butter until well blended.
4. Mix in cereal.
5. Pour in 8x12-inch buttered pan.
6. When cooled, cut into squares.

Optional toppings: coconut flakes, chocolate chips, chocolate drizzle or sprinkles.



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