



CHICKEN

Our marinated chicken breasts are produced on-site using the highest quality ingredients!

Recommended cooking instructions:

- **BBQ:** Cook over medium heat for total cook time of 8-10 minutes.
 - For the sweeter flavors (Hawaiian, Teriyaki and Sweet & Spicy) you will want to continually flip the breasts every 2 minutes for the total cook time of approx. 8 minutes.
 - **Oven:** Bake at 325° for 20-25 minutes.
 - **Pan Fry:** Sauté over medium heat for approx. 10 minutes; turn as needed.
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MARINADES

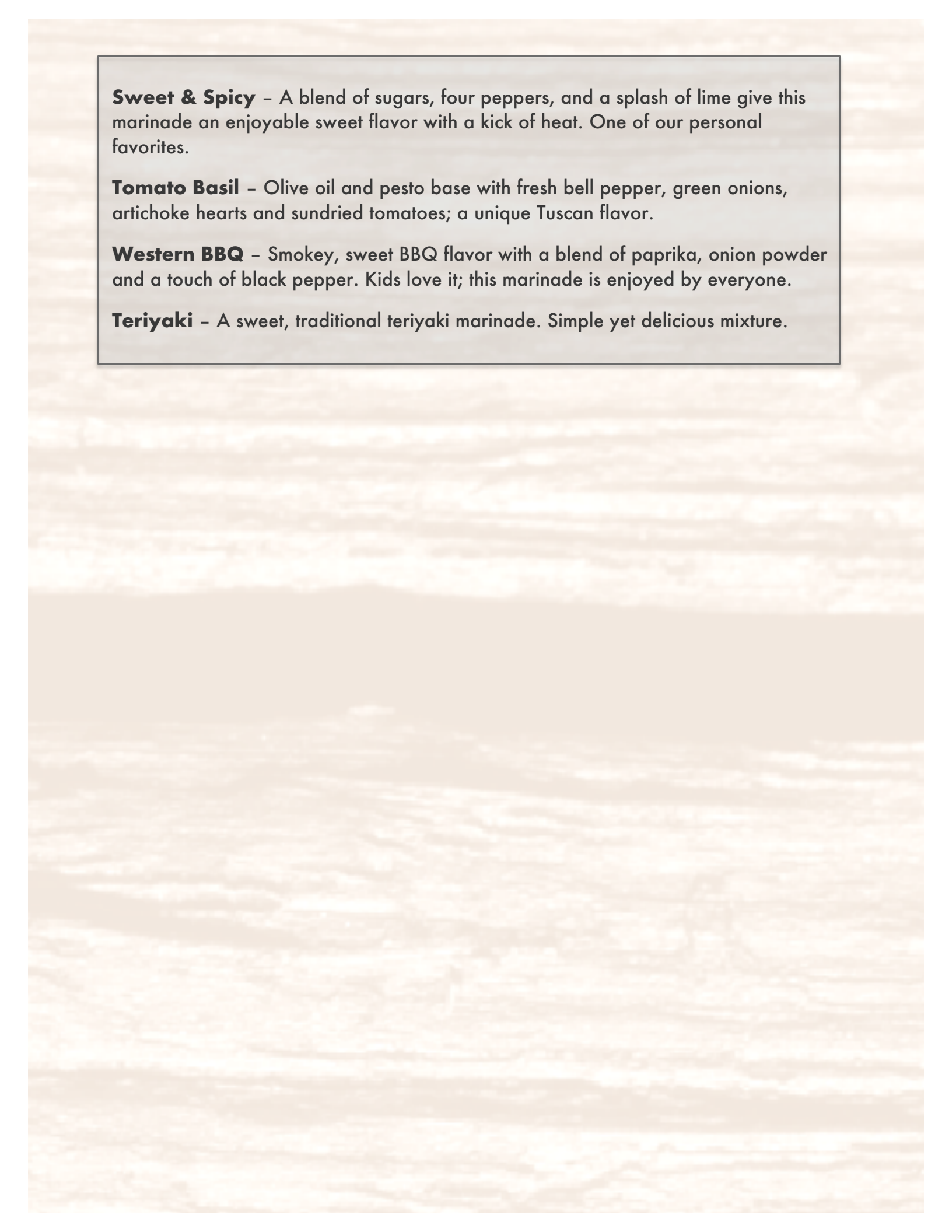
California Gold / Hawaiian / Hot & Spicy / Italian / Sweet & Spicy / Tomato Basil / Western BBQ / and Teriyaki

California Gold – Garlic, chili powder and rosemary base that gives a nice garlic flavor without the heat. Our most popular marinade.

Hawaiian – Similar to sweet and sour; we complement a vinegary sweet base with liquor and beet powder – giving this marinade its unique flavor and color.

Hot & Spicy – A fiery blend of spices and peppers. This blend includes paprika, onion powder, parsley and 5 types of pepper. This marinade provides a pleasant burn.

Italian – Olive oil and dry vermouth base with fresh chopped bell pepper, garlic and Italian spices.



Sweet & Spicy – A blend of sugars, four peppers, and a splash of lime give this marinade an enjoyable sweet flavor with a kick of heat. One of our personal favorites.

Tomato Basil – Olive oil and pesto base with fresh bell pepper, green onions, artichoke hearts and sundried tomatoes; a unique Tuscan flavor.

Western BBQ – Smokey, sweet BBQ flavor with a blend of paprika, onion powder and a touch of black pepper. Kids love it; this marinade is enjoyed by everyone.

Teriyaki – A sweet, traditional teriyaki marinade. Simple yet delicious mixture.