



## **MAPLE & WHISKEY-GRILLED CHICKEN WITH CREAMY BACON DIPPING SAUCE**

1/3 cup real maple syrup  
1/3 cup whiskey (I used Wild Turkey Honey American)  
3 pieces bacon, fried  
8 chicken tenderloins

### **Dipping Sauce:**

2 tbsp of maple/whiskey reduction  
bacon from the cooked reduction  
3-4 tbsp plain yogurt  
2-3 tbsp cream cheese  
1 tsp dijon mustard

Bring whiskey to a boil. Add syrup and bacon, and boil for 5-10 minutes, stirring occasionally. Turn off heat and let cool slightly (You don't want the heat of the basting reduction to "cook" the chicken.).

While the reduction cools, spoon off the bacon and about 2 tbsp of the reduction into a bowl. Combine cream cheese, yogurt and mustard in the same bowl. Heat slightly so that the mixture blends completely. Set aside for dipping.

Now slide tenderloins onto skewers and use the cooled reduction to baste them. Grill 5-8 minutes; baste once or twice as they cook.

Plate and eat!!

Recipe Courtesy of Jennifer Raper, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)