



Ingredients:

- 1 lb. boneless skinless chicken tenders
- ½ cup mayonnaise
- 2 TBLS red wine vinegar
- 2 TBLS lemon juice
- 2 tsp tomato paste
- 1 TBLS brown sugar
- ¼ tsp dried rosemary or thyme
- ½ tsp granulated garlic
- ½ tsp granulated onion
- ½ tsp paprika
- Salt and pepper to taste

Method:

- 1. Whisk together all ingredients except the chicken for marinade.
- 2. Marinate the chicken for at least 30 minutes.
- 3. Skewer the chicken tenders on wooden sticks and grill 5-7 minutes on each side or until chicken is cooked.