

## Bourbon Street Chicken

### Ingredients

2 lbs boneless chicken thighs  
3 tsp brown sugar bourbon seasoning  
1½ cup teriyaki sauce  
¼ cup honey  
1 tsp cornstarch  
2 tbsp cold water

### Directions

Cut chicken into thin strips and place in a large rectangular dish. In a bowl, whisk to combine 1 cup teriyaki and 2 tsp of the bourbon seasoning. Pour mixture over chicken, cover, and allow to marinate in refrigerator overnight. Sauce: combine ½ cup teriyaki sauce, ¼ cup honey, and 1 tsp bourbon seasoning in a small saucepan. In a separate small bowl, combine cornstarch and cold water. Using medium heat bring saucepan to a simmer, then pour in cornstarch mixture. Whisk for 1-2 minutes until sauce is slightly thickened. Cook chicken on a grill or skillet until temp reaches 165° F. Pour sauce over chicken before serving.