

*TEXAS PECAN CHICKEN WITH A PECAN-JALAPENO-BUTTER
DIPPING SAUCE*

TEXAS PECAN CHICKEN

2 CUPS CHOPPED TEXAS PECANS

1-POUND CHICKEN BREAST CUT INTO STRIPS

3 PACKAGES OF RITZ CRACKERS CRUSHED EXTRA FINE

1 CUP OF REAL MAPLE SYRUP

1/4-CUP JALAPENO JUICE FROM JAR OF JALAPENO PEPPERS

2 STICKS UNSALTED BUTTER (MELTED)

Preheat Oven 350 degrees. In large bowl mix the crushed Ritz crackers and half of the TEXAS PECANS. Set aside. Place the remaining pecan on a plate. Set aside. In medium bowl mix the melted butter, jalapeno juice and real maple syrup. Dip the chicken in the butter mixture then place in the cracker mixture covering chicken completely. Then firmly press the chicken pieces into the pecans on plate. Place chicken in baking dish and bake for approximately 25 to 30 minutes.

PECAN-JALAPENO-BUTTER DIPPING SAUCE

1-CUP TEXAS PECANS

1/2-CUP JALAPENO JUICE

1-CUP REAL MAPLE SYRUP

2 TABLESPOONS JALAPENO SLICES

1 STICK OF BUTTER - SOFTENED.

In blender add ALL of the ingredients and mix on HIGH until well blended. Add more liquid to taste.

SERVE WITH SAUCE WITH CHICKEN FOR A SPICY, NUTTY FLAVOR.....