

Jalapeño Chicken Bites

Spicy Sweet Dipping Sauce

1 cup	apricot preserves
1 cup	apple jelly
½ tsp	black pepper
1 ½ tsp	New Mexico red chili powder
1 tsp	bottled horseradish (hold to add before serving)

Combine the preserves and jelly in a glass bowl; microwave on high for 1-2 minutes, whisk in the black pepper and chili powder; set aside. You will use 1/3 cup for a glaze for bites.

When the bites are baked, add the horseradish to the remaining sauce to use for dipping.

Chicken Jalapeño Bites

1 lb	bacon
1 lb	boneless, skinless chicken breasts
1-13oz jar	roasted, peeled Jalapeño peppers
*	salt

Cut bacon slices in half crossways and set aside. Trim fat and cartilage from chicken breasts and pound slightly to attain uniform thickness; salt lightly, slice lengthways into 3/4" wide strips.

Cut these strips into approximately 3" lengths (chicken strips should be about 3" long by 3/4" wide by 1/4" thick). Drain jalapenos, cut stems off and halve lengthways. Remove membrane and seeds by scraping lengthwise with a teaspoon, set aside.

To assemble the bites: wrap a jalapeno half with a strip of chicken and then a strip of bacon and secure with a toothpick. Place bites on a parchment lined baking sheet about 3/4" apart. Preheat oven to 400 and bake the bites for 10 minutes; brush with glaze, and bake for an additional 10 minutes or until bacon is done (close to crispy).

Place bites on serving dish and serve with dipping sauce on the side. Remember to whisk horseradish into dipping sauce before serving.