



College Bound
your teen is college-bound
 With acceptance letter! Get into that special notice in the mail, call your parents up today! (In case you're stuck, we've got family-style. After all, your favorite student is big enough to serve himself.)

Red Hot Chicken

Serves 2 2 cups (1/2 lb) boneless skinless chicken breast, cut into 1/2-inch cubes
 2 tablespoons (1/4 cup) olive oil
 1/2 cup (1/4 lb) butter
 1/2 cup (1/4 lb) brown sugar
 1/2 cup (1/4 lb) white sugar
 1/2 cup (1/4 lb) red hot sauce
 1/2 cup (1/4 lb) hot sauce
 1/2 cup (1/4 lb) hot sauce
 1/2 cup (1/4 lb) hot sauce

Tomato-Basil Chicken Skewers with Shrimp and Mint

Serves 4 1/2 cup (1/4 lb) olive oil
 1/2 cup (1/4 lb) butter
 1/2 cup (1/4 lb) brown sugar
 1/2 cup (1/4 lb) white sugar
 1/2 cup (1/4 lb) red hot sauce
 1/2 cup (1/4 lb) hot sauce
 1/2 cup (1/4 lb) hot sauce
 1/2 cup (1/4 lb) hot sauce

of your marinade. Heat 400° the chicken and cook until golden brown. In a large bowl, combine the marinade with 1/2 cup (1/4 lb) brown sugar and 1/2 cup (1/4 lb) white sugar. Stir in the chicken and 1/2 cup (1/4 lb) brown sugar. Cook until the chicken is golden brown and the sugar is melted. Serve with a fork and spoon to taste.

Tomato-Basil Chicken Skewers

Serves 4 1/2 cup (1/4 lb) olive oil
 1/2 cup (1/4 lb) butter
 1/2 cup (1/4 lb) brown sugar
 1/2 cup (1/4 lb) white sugar
 1/2 cup (1/4 lb) red hot sauce
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1. Preheat a grill to the middle of the oven and preheat to 300°. In a large skillet, heat 1/2 cup (1/4 lb) olive oil and 1/2 cup (1/4 lb) butter. Cook until the butter is melted and the oil is hot. Add 1/2 cup (1/4 lb) brown sugar and 1/2 cup (1/4 lb) white sugar. Cook until the sugar is melted and the mixture is thick. Add 1/2 cup (1/4 lb) red hot sauce and 1/2 cup (1/4 lb) hot sauce. Cook until the mixture is thick and the sugar is melted. Remove the mixture from the heat and let it cool for 30 minutes. Then, brush the mixture over the chicken and cook until the chicken is golden brown and the sugar is melted. Serve with a fork and spoon to taste.