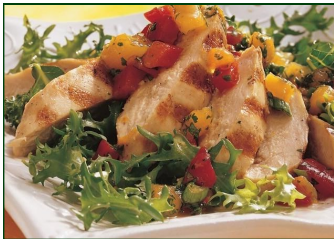


## *Canadian Style Chicken Seasoning*

This seasoning is a vibrant blend of garlic, salt, black pepper, parsley, red and green peppers, paprika, and onion.

A fantastic dry rub for chicken or pork and can be used as a marinade. It works well sprinkled on grilled meats and seafood to bring out the true flavors of the food.



### **Grilled Chicken and Salsa**

- 5# chicken breast cut in to strips, 3-4 pieces
- 10 heaping tablespoons of Canadian chicken seasoning
- 3 cups mild salsa
- 2 cups apricot preserves
- 4 tablespoons lemon juice
- 3 tablespoons chili powder

Toss chicken with the Canadian chicken seasoning and chili powder. Grill. Combine salsa, apricot preserves, and lemon juice. Brush mixture over chicken during last minute or two of cooking. Serve with fresh vegetable medley.

You can also blend all ingredients together and rub on your favorite cut of meat before grilling.

**680503 6/15 oz.**