

NACE Northeast Florida Chapter Newsletter



June 14, 2010

PRESIDENT'S MESSAGE

As president of our Chapter, I want to thank everyone from our membership chair to all of our members for making the Northeast Florida Chapter the 3rd highest chapter for new members in our category. THANKS!

Also with summertime on us, let's all be safe and have a great summer.

Warm regards,
Robert Capers

SPOTLIGHT

This month's business partner spotlight is Darin Suchon from Connie Duglin Specialty Linen. Connie Duglin Linen has provided specialty rental linens for over 20 years from their Tampa headquarters and regional offices across the country.

At each monthly meeting, we showcase one of our Business Partner members. If you are interested in being in the spotlight, contact Chris Kennelly at Kennetic Productions: 904.464.0041 or chris@kenneticproductions.com

MEMBERSHIP INFO

If you are interested in membership information, contact Kris Parnell at Footloose Entertainment: 904.854.8014 or info@footlooseentertainment.com.

JUST FOR FUN!

For the summer, we'll be lightening things up a bit by featuring a recipe each month. This month's recipe comes from Stacey Kreichelt, Private Events Director at the University Club.

Thai Chicken Satays with Peanut Sauce

20 chicken tenderloins

20 bamboo skewers

Marinade:

1 can coconut milk

teriyaki sauce (appx 1/4 – 1/2 cup)

honey (appx 2 Tbsp)

2 cloves garlic

steak seasonings or your fave seasoning mix (sprinkle it over marinade)

lime juice (appx 2 Tbsp)

Mix all marinade ingredients. Pour over chicken tenderloins in a sealed container or ziplock bag and marinate at least 4-6 hours (preferably overnight).

At least 1 hour prior to cooking, soak bamboo skewers in water to prevent scorching on grill

Before cooking chicken, make peanut sauce:

Most Amazing Peanut Sauce in the World!

1/3 cups natural peanut butter

1/4 cup chicken broth

2 Tbsp dijon or spicy brown mustard

1 Tbsp. teriyaki sauce

2-4 Tbsp. honey (to desired sweetness)

a few drops of hot sauce or chili pepper sauce (as desired)

1/2 tsp. fresh ground ginger

2 cloves garlic

1 tbsp. lime juice

Mix natural peanut butter, chicken stock, teriyaki sauce, dijon mustard, honey, chili sauce, garlic, ginger and lime juice together in mini food processor until creamy. Adjust thickness with chicken stock and heat with chili sauce as desired. Store in refrigerator until ready to serve.

Skewer each tenderloin and grill to desired doneness, brushing with reserved marinade to keep moist while cooking. TIP: arrange chicken skewers so that the 'handle' rests on top of the tenderloin next to it on the grill to further prevent them from scorching. Serve with peanut sauce and jasmine rice! Delicious both hot or cold!