



## Uncle Bucks Maple Oregano Grilled Chicken

**Prep time: 40-45 minutes ~ Cook time: 10 minutes**  
**Total time: 55 minutes ~ Serves 6**

### What you'll need...

- 1/2 cup maple syrup
- 1/4 cup reduced sodium soy sauce
- 3 tbsps. olive oil, divided
- 1 shallot, minced
- 2 tbsps. fresh oregano
- 1 tbsp. freshly squeezed lemon juice
- 1 tbsp. Dijon mustard
- 3 cloves garlic, minced
- Kosher or sea salt and fresh ground black pepper, to taste.
- 6 boneless, skinless chicken breasts or boneless skinless chicken thighs butterflied

*Bonus ingredient- Bourbon 1.5 oz*

### To Create:

- In a small bowl, combine maple syrup, soy sauce, 2 tbsps. olive oil, shallot, lemon juice, (bourbon), Dijon and garlic; season with salt and pepper to taste.
- In a gallon size Ziploc bag, combine maple syrup mixture and chicken; marinate for at least 30 minutes or overnight, turning the bag occasionally. Drain the chicken from the marinade, discarding the marinade.
- Preheat grill to medium high heat.
- Brush chicken with remaining 1 tbsp. olive oil; season with salt and pepper to taste. Add chicken to grill, and cook, turning occasionally, until chicken is completely cooked through, reaching an internal temperature of 165 degrees F, about 10 minutes.



## Uncle Bucks No Bakey Key Lime Pie

**Prep time: 10 Minutes ~ Chill time: 5-6 hours in fridge**  
**Serves 10**

### What you'll need...

#### **Crust:**

- 1 prepared graham cracker pie crust (170g approx.)
- Can find at grocery stores, dollar stores, Walmart

#### **Filling:**

- 2-3 packages cream cheese room temperature (250g x 2 or x 3)
- 1 1/2 cups powdered sugar
- 1/3 cup key lime or lime juice
- 1 tbsp. key lime or lime zest
- 1 tsp. vanilla
- 1 1/4 cup heavy whipping cream, cold

### To Create....

- In a large bowl, beat cream cheese with an electric mixer until smooth.
- Add sugar, lime juice, lime zest and vanilla, beat until smooth.
- Add cream and beat on low until assimilated, then beat on high until thickened and fluffy, until stiff peaks are formed.
- Spread into pie crust, cover and refrigerate for at least 5-6 hours or until firm.
- Slice and serve with sweetened whipped cream as desired.