



What geeks eat...

Cherry Ginger Chicken

2 boneless, skinless chicken breasts, cut into strips
1 cup of pitted sweet cherries
2 teaspoons ginger juice
1/4 cup lime juice
1/4 cup olive oil
1 garlic clove
a few dashes of chili oil
salt

Put all of this in a blender and pulse until it is well mixed but the cherries should not be pureed. Marinate the chicken in this for an hour or two and then grill over a hot flame (450F) turning as necessary to get the right caramelization.