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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

Feker's Grill and Eat Chicken

served chilled with spicy remoulade

Serves 6

Ingredients for Chicken

- 1/2 teaspoon kosher salt
- 1/2 teaspoon chili powder
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground mustard seed
- 1 tablespoon fresh tarragon chopped
- 1/4 teaspoon ground cumin
- 4, 8 oz breast of chicken (boneless, skinless)
- 2 teaspoons olive oil
- Juice of 1 lime
- Zest from one lime
- 1/4 Cup white wine

Directions for Chicken

1. In a large bowl toss chicken with first eight ingredients.
2. Let the chicken marinate in the spices for 2-4 hours.
3. In a large sauté pan heat the olive oil over medium heat. Sauté the chicken to a medium rare.
4. Remove from heat and add the white wine and lime juice
5. Let the chicken cool down in the pan, once cold, cut in large strips and place on skewers
6. Place in container; add chopped cilantro and drizzle of olive oil. Toss and cover. You are ready to get grilling.

Ingredients for Spicy Remoulade Sauce:

- 1 1/4 cups mayonnaise
- 1/4 cup stone-ground mustard
- 1 clove garlic clove, smashed
- 1 tablespoon pickle juice
- 1 tablespoon capers
- 1 teaspoon prepared horseradish
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon hot paprika

Directions for Remoulade Sauce

1. Place all ingredients into a food processor and blend until smooth.
2. Chill until ready to serve.