

These little chicken skewers are so moist and flavourful, that no dipping sauce is required, or wanted. Served with a trio of summer salads they make for a lovely al fresco meal. The meat is good served cold in a salad the next day for lunch, or using a smaller skewer and threading on only one piece of chicken they are great as an appetizer, year round.

Spiced Chicken Skewers

8 servings

Ingredients

1 c plain Greek yogurt
2 limes - zest & juice
1 orange - 1 T zest & 3 T juice
1 T cumin
1 t turmeric
1 t coriander
1 t saffron
1 T salt
1 T pepper
6 cloves of garlic, minced
1 yellow onion
5# boneless, skinless chicken thighs
48 - 6" bamboo skewers
Sumac

Direction

Make the marinade by putting the first 10 ingredients into a processor, and process for about 10 seconds.

Pour into a large bowl.

Cut the onion in half lengthwise, and crosscut into thin slices. Break apart and add into the marinade mixture. Stir in.

Cut each chicken thigh into 3 pieces, cut off the small side, and cut the larger side into two.

Mix all the chicken into the marinade, and cover.

Refrigerate for up to 4 hours.

An hour before cooking put the skewers into a shallow container. Add enough water that they can all soak.

Half an hour before cooking, take the chicken out of the fridge.

Thread two pieces of chicken (with any onion that sticks to them) on to a skewer.

Repeat until all the chicken has been used.

Discard remainder of marinade & onions.

With a grill at medium heat, cook the skewers for about 4 minutes on each side. Using tongs to turn them.

Hold cooked chicken skewers in a 200° oven on a baking sheet, until all are grilled.

Arrange on a platter and dust with a bit of sumac.

Serve.

Alternately, serve with thin slices of lime and orange.