

Shish Taouk-Chicken Kabob

INGREDIENTS:

2 Lbs Chicken Breast Half Without Skin -- Cubed	1 Tbsp Salt
10 Whole Garlic Cloves	1/2 Tsp White Pepper
1 Whole Onion -- Cubed	1/8 Tsp Black Pepper
8 Whole Mushrooms -- Stems Removed	1/2 Cup Lemon Juice
8 Whole Cherry Tomato	1 Tbsp Olive Oil
1 Whole Green Pepper -- Seeded Cut In Into Squares	8 Wood Skewers
1 Dash Allspice	1 Dash Red Pepper

GARLIC SAUCE

3/4 C Garlic Cloves -- Peeled	4 C Vegetable Oil
1/4 C Water	1 Tsp Salt
1/4 C Lemon Juice	

PREPARATION:

1. Puree garlic
2. Place in bowl with salt
3. Add the rest of the ingredients and mix well, pour over chicken and marinate for 3-4 hours or overnight
4. Prepare vegetables to be skewered
5. Skewer meat altering with vegetables, 3 pieces of meat per skewer
6. Grill and serve with Rice and Garlic Sauce

GARLIC SAUCE PREPARATION:

1. In a food processor, puree the fresh garlic with salt, then add 1/4 cup of oil and a 1 tablespoon of water and 1 tablespoon of lemon juice, run until incorporated.
2. Continue adding liquids in above step quantities, until finished.

TIP: If the mixture starts to separate, add a little extra lemon juice

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