



Grilled Chicken Shish Taouk

Ingredients

2 lbs.	Chicken Breast, cubed
8 oz.	Garlic, minced
2 T	Kosher Salt
1 each	Lemon, juice only
1 tsp	Cinnamon
2 tsp	White Pepper
2 C	White Vinegar
3 C	Olive Oil

Preparation

Puree all ingredients, except the chicken in a food processor. Place 8 ounces of chicken on a skewer for grilling. You'll have enough for four servings, one large skewer per serving. Pour marinade over chicken and let stand for at least 12 hours. Heat up your charcoal grill, place the skewers on the grill and cook until done. Serve with rice pilaf, grilled tomatoes and red onions.