

Chicken Kebabs

<http://userealbutter.com/2008/04/23/chicken-kebabs-recipe/>
modified from Middle Eastern Cooking by Christine Osborne

6 tbsps olive oil
6 tbsps lemon juice
2 cloves garlic, crushed
salt
pepper
2 lbs. chicken, cut into good-sized cubes (I prefer thigh meat)
saffron or 1/2 tsp turmeric
1 tbsp butter, melted

Place the first six ingredients together in a ziploc bag. I prefer to let it marinate for a whole day (that's 24 hours), but if you are short on time, the minimum is probably closer to 4 hours. When you are ready to grill the chicken, skewer the pieces, but not too tightly packed (if you use bamboo skewers, be sure to soak them in water for 30 minutes beforehand). Mix the saffron or turmeric into the butter. Grill the chicken on high heat and brush with the butter mixture. I usually forget the butter part and the chicken still tastes fantastic. Remove the chicken from the grill when it is done (cook time will depend on the size of the chicken pieces, but generally it takes us 10-15 minutes). Serve immediately.