



We've learned our lesson with these Jewish recipes. I'm not sure if something is lost in the translation, or if some of the recipe authors are maybe relying on know-how which is not familiar to us? Either way. If the recipe looks and feels wrong to us, it most probably won't work. So we freestyled this a little??

Ingredients:-

2 Chicken Breasts, cut into cubes
4 slices of Preserved Lemon, DIY from last year for ours
3 Red Onions, quartered
1 Large Onion, chopped
3 large gloves of Garlic, chopped
1 tsp of Paprika
1 tsp of Cumin
Juice of a Lemon
Salt & Pepper to season
Oil to fry and for the marinade
Parsley to garnish

Method:-

- (1) Mix the Oil, Chopped Onion, Garlic, Paprika, Cumin, Lemon Juice, Salt & Pepper, to make the Marinade.
- (2) Add the cubed Chicken, mix well and pop in the fridge for at least an hour.
- (3) If using wooden skewers, soak in water at this stage.

- (4) Load the skewers with Chicken alternated with Red Onion and a slice of Preserved Lemon in the middle.
- (5) Pour the remain Marinade into a saucepan and reduce over a low heat.
- (6) Grill the skewers turning occasionally until the Chicken is cooked.
- (7) Pour the reduced Marinade over the Skewers as a sauce.

We served ours with crispy Potato Wedges, Salad and home made Coleslaw.