



Around the world for £4 - A is for Azerbaijan

?Azeri chicken skewer is the souring agent, such as lemon juice or vinegar in the marinade. It seasons the dish and also tenderises the meat.?

We've modified this traditional recipe to suit the budget and ingredients we can find locally, so here goes.

Ingredients:-

3 Chicken breasts, cut into cubes

2 tbsp oil

2 lemons juiced

1 small Onion, roughly chopped

1½ tsp salt

½ tsp black pepper

1 pinch of sugar

Skewers (we don't have them so we just lined the Chicken up in a tray under the grill)

Dressing:-

1 red onion, cut into thin rings

½ cup finely shredded Flat Leaf Parsley

1 tsp Sumac

Lemon wedges

Wine Wine vinegar

Method:-

- (1) Combine the cubed Chicken, Oil, Lemon juice, Onion, Salt, Pepper and Sugar in a bowl and marinate covered for at least 2 hours.
- (2) Thread the Chicken onto skewers. **(Or just link up in the grill tray)** Grill and transfer to a large serving plate.
- (3) Drizzle the dressing over and serve.

We had ours with sweetened Potato wedges and a dressed salad.