



Watson's Kebabs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 whole chicken breasts - 1/2 medium onion, chopped (optional) - 1/2 teaspoon cayenne pepper - 1/2 teaspoon black pepper - 1/4 teaspoon ground cinnamon (optional) - 1/4 teaspoon ground turmeric - 1/2 teaspoon coriander - 1/2 teaspoon cumin - 1 garlic clove, chopped - 1 teaspoon salt - 2 tablespoons lemon juice (or 1 lemon, 1 lime) - 1 cup yogurt - 1/2 bunch cilantro

Instructions

1. Mix all ingredients in a steel or glass bowl except the chicken. Let sit 15 - 30 minutes.
2. Cube the chicken and marinate in the mixture for four hours or better. 3. Skewer the chicken and place on the grill or under the broiler in the oven. 4. Cook the chicken until white through or whatever temperature the cookbook recommends; turn it once or twice to cook evenly.