



At Home with the Houshmands

Chicken Kabob, Grilled Tomatoes and Dipping Sauce

Recipe serves 4-6 people.

Ingredients

For the chicken kabob:

- 2 pounds uniformly cubed, boneless, skinless chicken breast or fillet
- 2 medium size onion- slivered
- 1/2 tbs Salt
- 1/2 tbs lemon pepper seasoning
- 1/2 cup mayonnaise
- 1 fresh lime or lemon juice
- 1/4 teaspoon of saffron (to make saffron water)
- 1/4 cup olive oil
- Skewers – metal preferred, but if you use wood, make sure to soak them in water first

For the grilled Roma tomatoes:

- 1 pound of Roma tomatoes

For the dipping sauce:

- 2 bunches curly parsley
- 1/3 cup walnuts
- jar of dill pickles-just a few pieces needed
- 1 med red onion
- 1 clove of garlic
- 1/3 cup mayonnaise
- 3 radishes
- tablespoon Dijon mustard/or horseradish mustard.
- salt and pepper to taste
- Houshmand Hazardous Hot Sauce to taste

Options to enjoy:

- On a bed of rice, accompanied by grilled Roma tomatoes
- Over a salad of your choice
- Breads: ciabatta, pita, lavash, and sangak

Centerpiece needs:

- 2,4” Square Decorative Vases (3-6)
- Marbles
- A few bunches of your favorite flowers from your local store

Directions:

48 hours in advance, make the marinade:

1. Make the Saffron water. Pour ¼ teaspoon ground saffron to a small bowl and add 1/8 cup of boiling water on and allow to sit. The color will intensify as it sits.
2. Mix 2-3 tablespoons of Saffron Water with the rest of the ingredients: 2 medium sized onions (slivered), ½ tablespoon of salt, ½ tablespoon of lemon pepper, ½ cup of mayonnaise, Juice from 1 fresh lime or lemon, and ¼ cup of oil.
3. Coat the 2 pounds of uniformly cubed, boneless, skinless chicken breast or fillet with the marinade. Cover and refrigerate for 48 hours.
 - Tip: Be sure to stir and mix 2 times a day.

Day of Instructions:

1. Make the dipping sauce. Combine all ingredients: 2 bunches of curly parsley, 1/3 cup of walnuts, a few pieces of dill pickles, 1 medium red onion, 1 clove of garlic, 1/3 cup mayonnaise, 1 tablespoon of Dijon mustard, a dash of salt and pepper.
 - If you're a heat lover, Houshmand Hazardous Hot Sauce to tasteSet aside dipping sauce for finished product.
2. Wash and dry tomatoes. After they are dry, skewer a few whole tomatoes.
3. Prepare your grill or indoor tabletop grilling tool to 375 degrees.
4. Remove the chicken and marinade from the refrigerator. Take your metal skewers and spike only the cubed meat from the mixture.
5. Place chicken skewers on half of the heated grill and place tomatoes on the other half.
6. Cook chicken until each side is perfectly golden/done or until the juices run clear, around 4 minutes on each side.
7. Cook tomatoes for 6-7 minutes, then flip and cook other side for 6-7 minutes.
8. Remove from chicken and tomatoes from grill and prepare the way you would like to enjoy (options above)