

## Shish Taouk Recipe

### **Kebabs:**

*2 lbs boneless, skinless chicken thighs and breasts, cubed*  
*¾ cup mayonnaise*  
*5-6 garlic cloves, mashed into a paste*  
*1 tablespoon mustard*  
*Juice of 1 lemon*  
*1 tablespoon tomato paste (optional)*  
*1 teaspoon pepper paste (optional)*  
*½ teaspoon black pepper*  
*¼ teaspoon all spice*  
*½ tablespoon salt*

Mix all ingredients with the chicken cubes and refrigerate for 2 hours or up to 24 hours. Bring to room temperature, put them on a skewer, and grill on high until done. Serve with garlic sauce.

### **Garlic Sauce:**

*1 cup peeled garlic*  
*3 teaspoon lemon juice*  
*1 teaspoon salt*  
*3 cups vegetable oil*

In a food processor, mash the garlic with the salt. With processor running, slowly add the oil in a stream and process until creamy and fluffy. It will have the consistency of mayonnaise. Add the lemon juice and serve with the chicken. The sauce will keep in the refrigerator for up to 3 months.



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