

## Cooking With Rania

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### Tandoori Chicken Kabobs

#### INGREDIENTS

##### For the Tandoori Marinade

2 cups plain Greek yogurt  
2 tablespoons fresh lemon juice  
2 tablespoons peeled and minced fresh ginger  
4 cloves garlic, minced  
1 teaspoon each ground coriander and ground turmeric  
½ teaspoon saffron threads  
½ teaspoon ground cumin and cayenne pepper  
Sea salt and freshly ground black pepper

8 boneless, skinless chicken thighs  
6 metal skewers  
1 large sweet onion, thinly sliced and separated into rings  
¼ cup chopped fresh cilantro

#### DIRECTIONS

To make the tandoori marinade, in a bowl, whisk together the yogurt, lemon juice, ginger, garlic, coriander, turmeric, saffron, cumin, cayenne pepper, salt, and pepper to taste.

Cut the chicken thighs into 1-inch cubes. Place the chicken cubes into the large size Jaccard Meat Maximizer and spoon the marinade over them - coating the chicken well. Using the hand held vacuum pump, pump the unit according to the directions on the box, pressing out the excess air and let the chicken marinate, chilled for at least 6 - 8 hours.

At least 30 minutes before you are ready to begin grilling, remove the chicken from the refrigerator. Discard the marinade.

Heat gas grill to medium high heat. Brush and oil the grill grate.

Thread the chicken cubes onto the skewers without crowding them. Place the skewers on the grill directly over the fire and cook, turning once, until the chicken is lightly grill-marked on both sides and opaque throughout but still moist, about 5 minutes on each side. If the chicken begins to burn, lower the heat on gas grill.

Slide the chicken off the skewers onto a platter. Top with the onion and cilantro and serve at once.