



South African Piri Piri Chicken Skewers

- 10 bamboo skewers**
- Garlic salt to taste**
- 2 lbs chicken breast, cubed**
- ½ cup chopped onion**
- Juice of 2 lemons**
- 1 Tbsp white vinegar**
- ¼ cup EVOO**
- 3 cloves garlic, crushed**
- 1 tsp salt**
- ½ tsp black pepper**
- 1 Tbsp chili powder**
- 1 tsp cayenne pepper**
- 1 Tbsp paprika**
- 1 tsp oregano**
- 1 tsp ginger root, grated with microplane**
- 1 Tbsp liquid smoke**

Directions

Preheat the oven to 350°F. Mix together all ingredients except the chicken, garlic salt and skewers. Add chicken and completely cover with the seasoning. Marinate 4 hours or overnight. Let skewers soak in water at least 30 minutes. Load skewers with chicken and rest them on a baking sheet. Pour remaining marinade over the skewers. Dust lightly with garlic salt.

Bake uncovered for 30 minutes. Check near the end to see if you should broil on both sides depending on your preference. Serve with risotto.