

Chicken Skewers

Recipe No. 4

(for 2 persons)

- 2 chicken breasts or 200 gr diced chicken
- 1 red & 1 yellow pepper
- ½ onion
- 2 rashers of rindless smoked bacon
- bamboo skewers
- salt, pepper, aromatz, english mustard

Dice chicken breasts into regular cubes (1.5" by 1.5" approx.). Cut peppers and onion into same size pieces. Cut bacon into 2 pieces and form a cube with each of the pieces. Place chicken, onion, pepper and bacon on skewer. Season with salt, pepper and aromatz. Mix a teaspoon of mustard with some olive oil and marinade skewers with the mixture. Place under moderately heated grill for 7-10 minutes and then turn around and grill for another 7-10 min.

Best served with plain rice or baked potato and a glass of white wine.

Extra: Use pork cubes instead of chicken and serve with red wine.

Extra: Use pork, lamb and beef fillet cubes → "Three Meat Skewers" and serve with red wine.

Extra: Serve with barbecue sauce.