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Herb Chicken Skewers with Herb Dipping Sauce

By Liz Barbour

Serves 20

Makes 36 appetizer skewers

36 8" wooden skewers

3 boneless skinless chicken breasts

1 tsp dried garlic or 3 cloves of garlic, minced

1Tbs lemon zest

4 T flat leafed parsley, chopped

4T chopped mint

2t cumin

Remoulade:

3/4 c Sour Cream

1/4 c mayonnaise

2T chopped mint

1T chopped dill

Kosher salt and pepper

Combine all ingredient and serve for dipping with chicken skewers.

Note: Herb substitutes can be: tarragon, basil, or rosemary

1. Soak skewers in water for 2 hours.
2. Cut each breast in half through the middle to create two thin fillets. Thinly slice the chicken into ½ inch strips.
3. In a mixing bowl, combine garlic, lemon zest, parsley, mint, and cumin and blend well.
4. Sprinkle half of the herb mixture over the chicken pieces and toss to coat.
5. Thread the chicken pieces onto skewers and place on a baking sheet.
6. Before cooking, season the chicken with salt and pepper. Grill or broil the skewered chicken 1-2 minutes on each side. Place the skewered chicken on a serving platter and serve with remoulade.