



SPICED SUMAC
CHICKEN SKEWERS

ALDERGRILLS

where there's fire, there's flavour

SPICED SUMAC CHICKEN SKEWERS

Cuisine

Middle Eastern

Servings

5 People

Prep Time

1 hour (*marinade*)

Cook Time

10-12 minutes

My recipe for Spiced Sumac Chicken Skewers with Marinated Onions is one that I've been tweaking for a while now, and I think you're going to love the bold flavours and the way the grill really brings out the best in the chicken. Plus, we've got those marinated onions that add a bit of brightness and freshness to balance it all out.

Ingredients

Spiced Sumac Chicken Skewers

1 medium red onion, chopped finely
4 large garlic cloves
2 tsp sumac
1 tsp Aleppo pepper flakes
1 tsp ground allspice
1 tsp ground coriander
½ tsp ground black pepper
½ tsp ground cinnamon
½ tsp ground turmeric
1/3 cup extra-virgin olive oil
¼ cup of fresh lemon juice
1kg chicken breast or thigh, sliced thinly
Kosher salt

Sumac Marinated Onions

1 large red onion, halved and thinly sliced
½ cup red wine vinegar
3 tbsps sumac
1 tbsp kosher salt
2 tbsps finely chopped fresh parsley
2 tbsps finely chopped fresh mint

Equipment

Firehawk Kamado Grill
Lump Charcoal
Heat Resistant Gloves
Long Tongs
Wood Skewers, soaked in water for half an hour
Sharp knife Nomad Series 8" Chef Knife
Thermapen® ONE

Method

In a food processor, combine the onion, garlic, sumac, Aleppo pepper, allspice, coriander, black pepper, cayenne, cinnamon, turmeric, olive oil, and lemon juice. Blend into a thick marinade.

Slice the chicken into bite-sized pieces (about 2-3 cm wide). Pat them dry and season with kosher salt. Chicken thighs are perfect for this because they stay juicier and more flavourful than chicken breast, especially when grilled.

Place the chicken pieces in a large ziplock bag, pour in the marinade, and give it a good massage to make sure everything is evenly coated. Pop it in the fridge for at least **1 hour**, but you can leave it up to **4 hours** if you've got the time.

If you're using wooden skewers, make sure to soak them in water for at least **30 minutes**. This stops them from burning up on the grill.

I used my Firehawk Kamado grill for this recipe, which holds heat beautifully and gives the chicken a nice, smoky flavour. You'll want the grill preheated to about **200°C / 400°F**. If you're using a different grill, just aim for medium-high heat.

Thread the marinated chicken onto your soaked skewers, leaving a little space between each piece for even cooking.

Place the skewers over direct heat on the grill. Turn them every **4-5 minutes** to get even charring on all sides. It should take about 10-12 minutes to fully cook the chicken. Make sure the internal temperature reaches **75°C / 165°F** for safe eating.

While the chicken is grilling, toss your thinly sliced red onion with red wine vinegar, sumac, and kosher salt. Let them sit for about **10 minutes** to soften and take on that vinegary flavour. Right before serving, stir in some parsley and mint to brighten things up.

Once the chicken is done, let the skewers rest for a few minutes before serving. This helps the juices redistribute and keeps the chicken tender. Serve the skewers with the marinated onions on the side, or pile everything on a platter for a stunning, family-style meal.

