

Murgh Kebab (Chicken Kebab)



INGREDIENTS

1. 2 whole chicken breasts, cut into 1-inch cubes
2. 1 medium onion, sliced thick
3. 1 tablespoon cognac or *arak*
4. 1/2 teaspoon pepper
5. 1/2 teaspoon ground cinnamon
6. 1/4 teaspoon ground turmeric
7. 1 teaspoon salt

Method:

1. Mix everything together.
2. Marinate chicken at room temperature for a minimum of 1 hour, or preferably in refrigerator overnight.
3. Put 4 or 5 cubes of chicken, without onion, on each metal skewer and broil over charcoal for 10 or 15 minutes.
4. Serve hot with Afghan bread, salad, and pickles.