



Happy Fourth of July



Rosemary Chicken Kabobs

Marinade:

- 1 cup olive oil
- ¼ cup minced garlic
- ¼ cup minced fresh rosemary
- 2 teaspoons salt
- black pepper to taste
- 3 pounds skinless boneless chicken thighs or breasts, cut into 1 ½" chunks

Kebabs:

- 3 cups button mushrooms, stems removed
- 3 cups red onions, cut into 1" squares
- 4 Tablespoons olive oil
- Salt & Pepper

For marinade: Whisk all marinade ingredients, including salt & pepper to taste, in a bowl. Transfer to a gallon-sized ziplock bag. Add chicken; refrigerate, turning once or twice, for at least 3 hours and up to 24 hours.

For kebabs: preheat grill with all burners set to high and the lid down until the grill is very hot. Scrape the cooking grate clean. Turn all burners to med-high.

Meanwhile, lightly coat the vegetables with oil. Season with salt & pepper. Remove chicken chunks from the bag; discard the marinade. Thread chicken and vegetables onto the skewers (use 2 skewers per kebab, if desired, for easy turning on the grill). Grill the skewers, covered, turning each ¼ turn every 2-3 minutes, until the chicken and vegetables are lightly browned and meat is fully cooked, about 8 minutes for white meat and 9 minutes for dark meat.

Serves 12