



CURRIED CHICKEN KEBABS

BY CATHERINE NEVILLE

Yield: 4 to 6 servings

- 1 lb boneless, skinless chicken thighs
- 1 cup full-fat plain Greek-style yogurt
- 2 Tbsp curry powder (or more to taste)
- ¼ red onion, diced
- 2 garlic cloves, minced

| Preparation | If using wooden skewers, soak them in water for about 30 minutes. Cut chicken into long strips and set aside in a large bowl. In another bowl, mix the yogurt, curry, onion and garlic until thoroughly blended, then stir the yogurt mixture into the chicken, being sure to coat the chicken thoroughly. Cover and marinate in the fridge for a few hours or, even better, overnight. Thread chicken onto skewers and cook over a glowing coals in your fire pit, or on a grill at medium-high heat, turning frequently, until cooked through.

LEMONY SPICED PORK KEBABS

Yield: 4 to 6 servings

- 1 lb boneless pork chops
- 1 cup full-fat plain Greek-style yogurt
- 2 garlic cloves, minced
- ¼ red onion, diced
- juice of ½ lemon
- 2 tsp coriander
- 1 Tbsp cumin
- 1 Tbsp ground mustard
- 1 tsp freshly ground black pepper
- 1 tsp cayenne pepper

| Preparation | If using wooden skewers, soak them in water for about 30 minutes. Cut pork into cubes and set aside in a large bowl. In another bowl, mix the yogurt, garlic, onion, lemon juice, coriander, cumin, ground mustard, pepper and cayenne until thoroughly blended, adding salt to taste if you'd like. Then stir the yogurt mixture into the pork, being sure to coat the cubes thoroughly. Cover and marinate in the fridge for a few hours or, even better, overnight. Thread pork onto skewers and cook over a glowing coals in your fire pit, or on a grill at medium-high heat, turning frequently, until cooked through.



TAHINI SAUCE

BY CATHERINE NEVILLE

Yield: about 1 cup

- $\frac{3}{4}$ cup tahini
- water, as needed
- juice of $\frac{1}{4}$ lemon
- 1 garlic clove, minced
- 2 Tbsp olive oil
- pinch of salt

| Preparation | In a bowl, mix tahini with water, 2 Tbsp at a time, mixing until the tahini is smooth. The tahini will seize up on you – that’s normal! – and you just need to keep stirring and adding more water incrementally until the tahini is smooth. Add in the lemon juice, garlic, olive oil, stirring to combine. If the sauce seizes up again, keep stirring and add water if necessary.