



I love having guests over and one of the things I love preparing as part of appetizers is my chicken mshikaki with garlic ukwaju bbq sauce!!



Ingredients

1/2 a kg of chicken breast

For seasoning:

1/2 a teaspoon of turmeric

For the marinate:

1/2 a teaspoon of cumin

2 tablespoons of balsamic vinegar

1/2 a teaspoon of black pepper

1 tablespoon of soy sauce

1 tablespoon of minced red onion

For the bbq sauce:

3 cloves of minced garlic

1 onion chopped

1/2 a teaspoon of dried thyme

6 cloves of garlic

1/2 a teaspoon of coriander powder

1 cup of ketchup

3 tablespoons of honey

2 tablespoons of ukwaju paste

Method

Place the chicken in a container and add all the marinate ingredients. Mix and let it sit overnight.

Next day, chop the chicken into neat cubes, return into the container, then mix it in. Proceed to skewer and sear for about 5 minutes. Once done, set aside.

For the sauce, add the onions and garlic into the sufuria and them sautee until fragrant. Add the ketchup, honey and ukwaju paste. Mix it in and allow them to simmer for about 10-15 minutes until thickened.

Proceed to baste the mshikaki and serve.



SERVE WITH: As a starter or together with your main meal of choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-mshikaki-with-garlic-ukwaju-bbq-sauce/>

Video: <https://youtu.be/ye5fW5RqWnY>