



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Serves 4-6

Grilled Sesame Chicken Skewers –

For the Shake:

**¼ cup coriander seeds
2 tbl. black peppercorns
¼ cup sesame seeds**

For the Dipping Sauce:

**1/3 cup soy sauce
2 tbl. fresh lime juice
1 tbl. brown sugar
1 tbl. Tabasco sauce**

**2 lbs. boneless, skinless chicken breasts, cut into about 20 large chunks
4 scallions (white and green parts), chopped fine
2 tbl. minced ginger
2 tbl. sesame oil
2 red bell peppers, halved, seeded and halves quartered
2 red onions, peeled and quartered
Salt and freshly ground black pepper
2 limes, quartered, for garnish**

Make the shake: In a small sauté pan, combine the coriander, peppercorns, and sesame seeds and toast over medium heat, shaking the pan, until the first wisp of smoke appears, 2 to 3 minutes. Remove from the heat and allow to cool.

Place the toasted spices on a flat surface and place a small sauté pan on top of them. Holding the handle with one hand, place the other hand palm side down in the center of the pan and apply pressure, rolling the pan over the spices to crack them.

Make the dipping sauce: In a small bowl, combine all the ingredients, mix well, and set aside.

In a medium bowl, combine the chicken chunks, scallions, ginger, and sesame oil and toss well. Thread the chicken onto 4 skewers alternately with the bell pepper and onion chunks, sprinkle with salt and pepper to taste, and grill over a medium fire for 5 to 7 minutes per side. To check for doneness: Cut into one of the pieces of chicken and check to be sure it is opaque all the way through.

Place the chicken skewers on a platter, sprinkle with the shake, garnish with the lime wedges, and serve with the dipping sauce on the side.

Credit: License to Grill