



WINERY & VINEYARDS™

Grilled Curried Chicken Kebabs with Ginger-Jicama Slaw & Pineapple

To Accompany Alma Rosa 2007 Chardonnay Santa Barbara County

By Chris Burroughs, Tasting Room Manager

2 lbs boneless skinless chicken breasts cut into strips or chunks

¼ c fresh lemon juice

½ tsp salt

¼ c plain yogurt

4 cloves garlic, minced

1½ tbsp ground coriander

2 tsp ground cumin

1 tsp ground turmeric

1/8 tsp ground ginger

Crush red pepper flakes, to taste

Fresh pineapple, peeled, cored, cut into chunks or wedges

Combine chicken, lemon juice & salt, & allow to rest ½ hour. Mix remaining ingredients together (except pineapple). Add to chicken & marinate at least 3 hours refrigerated (better yet, overnight). Prepare grill. Thread chicken onto skewers (if using bamboo, first soak skewers in water 30 min.). Put chicken on grill, turning frequently, til done, 7 minutes or so. While chicken is on grill, add pineapple chunks & give them a nice char. Remove from grill & serve with Jicama Slaw. Note: Shrimp could be substituted for the chicken and/or a cut-up chicken in pieces could be substituted for kebobs. Serves 4.

Ginger-Jicama Slaw

Slaw: Mix in large bowl –

2 c finely shredded cabbage

2 c julienned matchsticks of jicama

1½ c cilantro, chopped

1 red bell pepper sliced into thin matchsticks

Dressing:

½ c shallots, chopped *

¼ c chopped peeled fresh ginger

2 tbsp fresh lime juice

1/3 c each mayonnaise and yogurt

Puree dressing ingredients in blender; transfer to large bowl and season to taste with salt & pepper. Toss well with slaw mixture.

* To roast shallots, peel shallots, rub with olive oil, salt & pepper. Place on baking sheet in 400° oven, 20 minutes or so, until partly caramelized. Remove, cool and chop.