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Buttermilk-and-Honey Chicken Kabobs

Prep Time: 30 minutes Cook Time: 3 hours 30 minutes (not including sauce)

Serves 6 to 8

Ingredients:

¼ cup hot sauce	2 ¼ tsp. salt, divided
¼ cup tomato paste	10 (6-inch) wooden or metal skewers
3 tbsp. honey	Vegetable cooking spray
1 cup Buttermilk	Grilled lemon halves
½ small sweet onion, grated	Toasted Pecan Pesto
6 garlic cloves, minced	
1 tbsp. cracked black pepper	
3 lb. skinned and boned chicken thighs, trimmed and cut into 2-inch chucks	

Steps:

1. Whisk together hot sauce, tomato paste, and honey in a large bowl until smooth; whisk in Buttermilk, sweet onion, garlic cloves, black pepper, and 2 tsp. salt until blended.
2. Place buttermilk mixture and chicken in a large zip-top plastic freezer bag; seal and chill 3 hours.
3. Meanwhile, soak wooden skewers in water 30 minutes. (Omit if using metal.)
4. Coat cold cooking grate of grill with cooking spray, and place on grill. Preheat grill to 350° to 400° (medium-high) heat. Remove chicken from marinade, discarding marinade. Thread chicken onto skewers, leaving a ½-inch space between pieces; sprinkle with remaining ¼ tsp. salt.
5. Grill kabobs, covered with grill lid, 6 to 8 minutes on each side or until chicken is done. Serve with lemon halves and Toasted Pecan Pesto.

Toasted Pecan Pesto

Makes 1¼ cups

2½ cups loosely packed fresh basil leaves	2 garlic cloves, sliced
⅔ cup olive oil	1 tbsp. fresh lemon juice
½ cup chopped toasted pecans	¼ tsp. salt
½ cup loosely packed fresh mint leaves	¼ tsp. dried crushed red pepper

Process all ingredients in a food processor until smooth, stopping to scrape down sides as needed. Cover and chill 1 to 8 hours before serving.