

MARK HEROLD WINES

CHICKEN SUYA RECIPE

Growing up in Panama City “Gateway to the Americas” exposed me to a rainbow of international foods. From an early age, my curiosity for food led me to save my pocket change and roam the street vendors in search of new found food experiences. My favorite, palillos—meat on a stick! The aromas of roasting meat over a wood fire were irresistible. This recipe for Chicken Suya pays homage to these childhood memories and the West African food vendors who traded their tasty treats for my twenty-five cents. – Mark Herold

INGREDIENTS

1/4 cup creamy peanut butter

1 tablespoon garlic powder

1/2 tablespoon onion powder

1/2 tablespoon chili powder

1 teaspoon ground ginger

1 tablespoon kosher salt,
plus more for seasoning

1/2 tablespoon black pepper

1/4 cup canola oil, plus more for brushing

1 1/2 pounds boneless chicken breast,
frozen slightly for 20 minutes and very
thinly sliced lengthwise

12 large wooden skewers,
soaked in hot water 1 hour

1/2 fresh lemon

Serve with a simple salad of sliced red onion, tomato, cucumber, red cabbage and freshly chopped culinary mint. Dress to taste with olive oil vinaigrette.

DIRECTIONS

STEP 1: Combine peanut butter, garlic powder, onion powder, chili powder, ginger, salt, and pepper; mix well. Slowly add and combine oil until a thick paste forms.

STEP 2: Combine chicken and peanut mixture in a large bowl; toss to coat evenly. Cover and refrigerate at least 6 hours or make the night before.

STEP 3: Preheat a grill to medium-high (about 450°F), or heat a grill pan over medium-high, and brush grate with oil. Thread sliced chicken onto skewers, brush lightly with oil, and season lightly with salt. Grill, turning once or twice, until lightly charred and nearly cooked through, 3 to 5 minutes. Transfer to a platter; squeeze lemon half over skewers. Serve with simple salad.

*Chicken can be substituted for beef (sliced short ribs) or shrimp.

