

Chicken Souvlaki
John Wiens ('85)

Ingredients:

- 2 lb. chicken breast, skinned and boned
- ¼ lemon juice
- ½ cup olive oil
- 2 cloves garlic, crushed
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. oregano
- ½ tsp. paprika
- ¼ tsp. thyme

Instructions:

Cut up chicken breast into nice size chunks that will be put on skewers. Combine next 8 ingredients in a bowl. Add chicken chunks and marinate for 1 hour or overnight. Soak wood skewers in water for ½ hour so that they don't burn on the barbecue. Skewer chicken pieces, about 6 to 8 pieces and place on barbecue until pink is gone. Continue to baste with marinade while cooking. Serve when done with rice and vegetables.

Rice Dish

Ingredients:

- 2 cups long grain rice, uncooked
- 2 cups boiling water
- ¼ cup oil
- ¼ cup soya sauce
- 2 tins of mushrooms, juice and all
- 1 pkg onion soup mix

Instructions:

Mix all together and pour into a 9 x 13" baking dish. Bake at 350F for 45 minutes to 1 hour.