

---

# Grilled Paprika Chicken Skewers

*Serves 4*

6-8 boneless chicken thighs

1/2 large onion

## **Marinade**

1/2 cup buttermilk

3 tablespoons honey

1 tablespoon hot sauce

3 garlic cloves, crushed

1 teaspoon paprika

1 teaspoon salt

1 teaspoon pepper

1 teaspoon chopped parsley, (fresh or dried)

## **Sour Cream Dipping Sauce**

1/2 cup sour cream

1 teaspoon sriracha

1 teaspoon sugar

1 teaspoon lime juice

pinch of salt

Chop chicken into 1-2" pieces. Cut onion into 1-2" segments.

In a medium bowl mix together marinade ingredients. Add chicken pieces, stir well, and marinate in the refrigerator for 3-8 hours.

Soak wooden skewers in water for 30 minutes to prevent them from catching fire.

Thread chicken and onions onto skewers alternately.

Grill on a medium high grill until done. (Around 7 minutes a side, or until cooked through.)

In a small bowl mix together dipping sauce ingredients. Serve with sour cream sauce on the side.

Enjoy!

