

Rev A

Turkish Chicken

2-3 Chicken Breasts

Marinade

8 oz of Plain Yogurt or Sour Cream

¼ cup milk or ½ and ½

3 TBS of Olive Oil

1 ½ Tsp Cumin

1 ½ Tsp Turmeric

1 tsp Onion Powder

1 ½ TBS Minced Garlic

Big pinch of Saffron

1/8 tsp of cinnamon

Hot Sauce or chili to taste

Mix `er all up. Put in chicken, marinade for at least 4 hours, overnight is better.

Take out the chicken and discard the marinade.

Broil the chicken on the BBQ or under a broiler until done.

Saffron Rice

Basmati or Jasmine Rice

Saffron (big pinch)

Some dry chicken bouillon

Optional:

- Sunflower seeds
- Mushrooms
- Skinned grape tomatoes