

# SAN DIEGO

## RESTAURANT WEEK

# RECIPES

## World Famous Chicken Recipe

Courtesy of Bandar

Serves 4

- 1 c. freshly pureed onion
- 1 c. fresh lime juice
- ¼ oz. white pepper
- ¼ oz. fine sea salt
- ¼ oz. saffron
- ¼ c. plus 1 T. virgin olive oil
- 1 ½ lbs. chicken tenderloins
- Wood skewers

1. Combine onion, lime juice, white pepper, salt, saffron and olive oil in a large bowl. Add the chicken and stir, making sure it is completely covered by the marinade.
2. Cover the bowl and refrigerate the chicken for 8 hours, occasionally stirring the mixture.
3. Soak the wood skewers in water for 30 min.
4. Remove the chicken pieces from the marinade. Roll each piece and slide on to a skewer. Depending on the length of the skewers, each can hold 4-6 pieces of chicken.
5. Place on a preheated grill and cook until done, about 12 mins. Place on a heated platter and serve.

Pairs with chilled chardonnay.

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**BANDAR**  
PERSIAN PRIME RESTAURANT  
ESTABLISHED 1996

