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Shish taouk (garlic chicken on skewers)

Serves 6-8.

6 boneless, skinless chicken breasts
2-4 cloves garlic, sliced, *plus* 4 cloves mashed (or from a jar)
1 tsp salt
1/2 tsp pepper
1/2 tsp ground allspice
1/4 cup freshly squeezed lemon juice
1/4 cup olive oil

Wash chicken and pat dry with paper towels. Cut into 1-inch pieces. Add remaining ingredients, and mix well (with your hands). Marinate, covered or in a zip-loc bag, in the refrigerator for 4-5 hours, or overnight.

Heat grill to high. Place chicken on skewers, or on a barbecue grid, and cook over direct heat for 10-15 minutes, turning frequently. Serve with rice or in pitas, with chopped iceberg lettuce, tomato and cucumber.

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