

## Michelle Churches's Chenin Blanc Chicken

### Marinade:

¼ c. olive oil

¼ c. Chenin Blanc white wine

zest of one lemon

juice from ½ lemon

2 cloves of pressed garlic

½ tsp. dried oregano

½ tsp. sea salt

pinch of pepper

1 to 2 lbs chicken, cubed

red or black seedless grapes

Minced flat-leaf parsley

Skewers, soaked in water 30 minutes

In a non-reactive bowl, whisk together the marinade ingredients until well emulsified. Toss the chicken with the marinade and refrigerate overnight.

Skewer chicken, alternating with grapes. Heat grill or grill pan over medium heat. Cook skewers until chicken juices run clear, about 3 minutes on each side. Grapes should puff and caramelize.

Sprinkle with parsley and serve.