

Barbequed chicken skewers with strawberry relish

- 2 tablespoons olive oil
- 2 cloves garlic, crushed
- 500g skinless chicken thigh fillets
- mixed salad, to serve
- relish
- 250g Victorian strawberries, stalks removed
- 1 tablespoon olive oil
- 1 medium red onion, chopped
- ½ teaspoon ground allspice
- ¼ teaspoon ground cloves
- ¼ cup sugar
- ¼ cup white balsamic vinegar
- ½ teaspoon ground black pepper
- ¼ teaspoon salt
- 2 teaspoons grated fresh ginger



1. Place 12 wooden skewers in water and set aside.
2. Make relish: Chop strawberries and set aside. Heat oil in a frypan over a medium heat. Add onion, then lower heat and stir occasionally for 20 minutes or until soft. Add allspice and cloves. Cook, stirring, for 1 minute longer. Add strawberries and remaining relish ingredients and simmer, stirring occasionally for 10 minutes. Mash strawberries lightly with a fork, then continue to simmer, stirring occasionally, for 15 minutes longer or until very thick. Place in a serving bowl and set aside.
3. Make chicken skewers: Combine oil and garlic in a bowl. Cut chicken into bite size pieces and add to oil mixture; stir to coat. Thread chicken onto drained skewers. Heat a barbeque or cast iron grill to medium-hot. Cook chicken skewers 5 minutes each side, or until cooked through. Serve with relish and mixed salad.

Cook's tip: *Strawberry relish will keep covered in the refrigerator for up to 1 week. It is also delicious served with pork, sausages or ham.*