

# Chilean Kebabs

**Season:** Any

**Type:** Chile Main

**Difficulty:** 

**Serves:** 4-6

**From the Garden:** Various

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons	¼ cup vinegar
Large bowl	¼ cup water
Chopping Boards and mats	6 garlic cloves, minced
Knives	2 tsp cumin
15 skewers	1 tsp paprika
Baking tray	2 tsp marjoram
	salt and pepper
	Vegetables of choice

## Method:

- Soak skewers in a tray of water.
- Mix together all ingredients apart from the vegetables.
- Cut the vegetables into large chunks.
- Toss vegetables in marinade well to coat.
- Thread vegetable chunks alternately on skewers.
- Roast skewers in a hot (220°C) oven or cook on a BBQ, turning occasionally.