

Orange Blossom Water

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Afkhad Dajaj Meshwiyeh

From: Family Recipe / Servings: 4 - 5 People

1000 g chicken thighs with skin and bones

Wash and dry chicken thighs, remove any large areas of fat and trim off excess flaps of skin, but leave the skin on for grilling.

1/4 cup tomato paste

Prepare marinade, in a ziplock bag mix tomato paste, Dijon mustard, mixed spice, garlic powder, ground sweet paprika, balsamic vinegar, lemon juice, and salt.

1 tbsp Dijon mustard

4 tsp mixed spice

1 tsp garlic powder

Add chicken thighs and turn to coat, then add olive oil and turn the chicken again to coat.

1 tsp ground sweet paprika

Place in the refrigerator and allow to marinate for 24 hours.

2 tbsp balsamic vinegar

2 1/2 tbsp lemon juice

Next day, heat charcoal grill, place chicken thighs on grill, cook on both sides until the chicken cooked through, you are looking for no pinkness in the meat, and juices that run clear (not red or pink). If in doubt, grill for an extra couple of minutes, I don't know how long it takes because I don't look at time when grilling, I know the chicken is done by testing it.

Salt

4 tbsp olive oil

To Serve

Arabic flat bread

If you don't want to use charcoal grill, so you can use electric grill like I did in this picture.

[Fattoush khudar I](#) /
[Fattoush khudar II](#)

When the thighs are done, transfer it to a plate lined with Arabic flat bread.

French fries

[Kraim Ath-Thoum](#)

Once the chicken is cooked, transfer it to a plate lined with Arabic flat bread. Serve with Arabic flat bread, [fattoush khudar I](#)/[fattoush khudar II](#), French fries, and [kraim ath-thoum](#).

Notes and Tips

Mixed spice is a blend of spices that I prepare at home by grinding these spices using coffee grinder, the spices are (cinnamon sticks, nutmeg, cardamom seeds, allspice berries, and black peppercorns).