KALI OREXI

sharing our Greek culinary heritage

KO's Barbecued Chicken Hearts

You will need...

1kg chicken hearts

1-2 tablespoons extra virgin olive oil

2 teaspoons salt

2 teaspoons dried oregano

1 teaspoon cracked black pepper

Preparing the barbecued chicken hearts

- Combine all the ingredients well in a bowl
- Thread the chicken hearts onto metal skewers
- Barbecue the skewers on medium heat, turning them regularly, until they are browned on the outside and cooked through

Serving the barbedued chicken hearts

- Serve as an appetizer with a glass of ouzo!
- Kali Orexi!

Key Points

- Metal skewers are recommended, as the metal heats up and cooks the hearts from the inside out too!
- Barbecue them well, so they have a slightly chewy consistency – undercooking them results in an unpalatable texture