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.