Chicken a la Levant
Always a hit at dinner parties. 
Ingredients:
4 skinless chicken breasts  
¼ cup olive oil
4 TBL Tamari Soy Sauce 
Juice of 1 lemon 
1 TBL Arabian Baharat 
1 tsp honey 
4 cloves garlic crushed
Spices Used: Arabian Baharat
4 Servings
Instructions:
1 - Mix all ingredients together in bowl. Marinate chicken 6-8
hours, or overnight turning from time to time.  
2 - Grill over medium heat until cooked through.