

## Recipe for: Ground Lamb Skewers

By Eric Trager

**Ingredients** 1 # lamb ground

Spices:

2 T. parsley (chopped)

3 cloves garlic (minced)

3 T. onion (minced)

1 t. paprika

1 t. salt

½ t. coriander (ground)

½ t. cumin (ground)

1 t. peppercorns (ground)

½ t. crushed red chili flakes

1 T. brown sugar

1 T. olive oil

Salt and pepper



*Eric served these skewers for lunch at the Beartooth Front Community Forum Feb 2011*

- Directions**
1. Season ground lamb with spices and rest for ½ hour up to 4 hours.
  2. Take about 2 oz. of lamb mixture and press onto bamboo skewer to form kebab.
  3. Season skewers with a pinch of salt and pepper.
  4. Preference is to brush with olive oil and grill until medium.
  5. Or skewers can be baked in 400 degree oven for 6 minutes or until desired doneness.
  6. Can be served with yogurt sauce or fruit chutney.