

Lamb Shish-Kebobs in Spicy Yogurt Marinade

Yield: 6 servings

Joy of Grilling, p163

2 Cups Plain Yogurt
4 Tbs. butter, Melted
Juice of 1 Lemon
2 Garlic Cloves, pressed
1 tsp ground cumin
1 tsp ground coriander
1 tsp mustard seeds
½ tsp cayenne pepper
Salt
2 pounds lamb sirloin, cut into 1 ¼" cubes

Quartered red onions, green and red peppers cut into 1 ¼" squares

1. If using wooden skewers, pre-soak them
2. Combine all marinade ingredients
3. Put meat in rectangular glass baking dish
4. Pour marinade on meat
5. Cover with plastic wrap and refrigerate overnight
6. Warm to room temperature for an hour before service
7. To assemble skewers, start with red onion, then green pepper, then lamb, then another pepper, then onion, etc. The idea is that you want the peppers to wrap around the lamb so that it doesn't dry out while on the grill.

-----O(L)O(L)O(L)-----

This schematic shows the O (Onion) ()=Peppers surrounding the L=Lamb on the skewer. This is so the lamb won't overcook and dry out.

Serve with Cous Cous and grilled Zucchini and Yellow Squash
This recipe scales well.