

Moroccan Lamb Kebobs



Ingredients:

1 teaspoon ground cinnamon
1 teaspoon ground coriander
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon ground cumin
1/2 teaspoon ground nutmeg
3 pounds boneless leg of lamb, cut into 1-inch cubes
Mint-Parsley Yogurt Sauce, recipe follows
Special Equipment: 1 package wooden skewers, soaked in water for 30 minutes

Mint-Parsley Yogurt Sauce:

1 cup plain yogurt (2 percent or whole is best)
1 tablespoon mayonnaise
2 tablespoons freshly squeezed lemon juice
2 cloves garlic, pressed
Salt and freshly ground black pepper
2 tablespoons chopped fresh mint leaves
2 tablespoons chopped fresh flat-leaf parsley leaves

Method:

Combine all spices and seasonings in a small bowl. Place lamb cubes in a shallow baking dish or large bowl. Rub spice mixture into lamb with hands. Thread lamb cubes onto skewers, about 3 per skewer. Preheat a grill or grill pan to high heat. Grill kabobs for 3 minutes per side, or until cooked to desired doneness. Transfer to a serving platter and serve with Mint-Parsley Yogurt Sauce for dipping. For Mint-Parsley Yogurt Sauce, stir together the yogurt, mayonnaise, lemon juice, and garlic in a medium bowl. Season with salt and pepper, to taste. Add the chopped fresh herbs and gently stir to combine. Cover and refrigerate until ready to serve.

Yield: about 1 1/4 cups

Your Notes



You've got **GREAT** taste!

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