

# MORROCAN LAMB KABOBS

## INGREDIENTS

- 1 lb Lamb (ground)
- 3 oz Lamb fat (optional)
- 1 Onion (medium) ( chopped very fine or grated)
- 2 t Paprika
- 1 t Cumin
- 1 t Salt
- 1/4 t Pepper
- 1/8 t Cayenne pepper
- 1/4 C Parsley (fresh) (chopped)
- 1/4 C Coriander (fresh) (chopped)
- 1 t Cinnamon (optional)
- 1 T Mint leaves (chopped) (optional)



## DIRECTIONS

- 1 Mix all ingredients together in a large mixing bowl
- 2 Leave the mix for an hour or longer to allow the flavors to blend
- 3 The kebob is then ready to shape & cook
- 4 Take small amounts of the mix & shape them into a cylinder or a sausage shape
- 5 Skewer the meat, squeezing it to mold it the skewer
- 6 Cook over hot coals, watching the kebabs carefully
- 7 You don't want to have them too dry out
- 8 Cook for approximately five minutes each side (see note below)
- 9 Serve immediately **OR** wrap in aluminum foil to keep hot while you cook additional kebabs

## NOTES

- 1 Kebabs are often served in bread with Tomato & Roasted Pepper Salad & Mint Tea
- 2 It may take less or more time for the kebobs to cook than indicated above  
It depends on how hot the coals are & how thick you shaped the kebob



Lamb Kabobs before cooked or grilled