

## Indian Style Sheekh Kabab

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Rated: ★★★★★

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Prep Time: 15  
Minutes

Cook Time: 10  
Minutes

Ready In: 2 Hours 25  
Minutes

Servings: 8

"Ground lamb is seasoned with fresh mint and cilantro, and ginger and green chili paste, and made into delicious shish kabobs. Serve with lime wedges, mint chutney, and sliced, sweet Vidalia onions."

### INGREDIENTS:

2 pounds lean ground lamb	2 teaspoons ground cumin
2 onions, finely chopped	2 teaspoons ground coriander
1/2 cup fresh mint leaves, finely chopped	2 teaspoons paprika
1/2 cup cilantro, finely chopped	1 teaspoon cayenne pepper
1 tablespoon ginger paste	2 teaspoons salt
1 tablespoon green chile paste	1/4 cup vegetable oil
	skewers

### DIRECTIONS:

1. In a large bowl, mix ground lamb, onions, mint, cilantro, ginger paste, and chile paste. Season with cumin, coriander, paprika, cayenne, and salt. Cover, and refrigerate for 2 hours.
2. Mold handfuls of the lamb mixture, about 1 cup, to form sausages around skewers. Make sure the meat is spread to an even thickness. Refrigerate until you are ready to grill.
3. Preheat grill for high heat.
4. Brush grate liberally with oil, and arrange kabobs on grill. Cook for 10 minutes, or until well done, turning as needed to brown evenly.

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