

Cantiga's Kitchen

Moroccan Lamb Kefta

(Serves 4)

Ingredients:

- 1 lb ground lamb
- 1 medium yellow onion, grated or very finely chopped
- 2 tsp paprika
- 1 tsp cumin
- 1 tsp corriander
- $\frac{3}{4}$ tsp salt
- $\frac{1}{4}$ tsp pepper
- $\frac{1}{4}$ tsp cayenne pepper
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ cup fresh parsley, chopped
- 1 Tbsp chopped mint leaves (dried is fine)
- 8 skewers, wood (pre-soaked) or metal
- 1 fresh lemon (optional)



Directions:

Mix all ingredients together in a large mixing bowl.

To make the kebabs, divide mixture into 8 equal parts and shape them into cylinders or sausage shapes. Skewer the meat, squeezing it to mold it on the skewers.

Cook on a hot grill, 5-8 minutes on each side, depending on how hot your grill is. Be careful not to overcook and dry out the meat.

Optional: squeeze some fresh lemon on the kabobs as they cook.

Enjoy with Cantiga Wineworks Shiraz!