

Bone Suckin' Lamb Kebabs



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Ingredients:

Bone Suckin' Hot Seasoning, 1 Tbsp.

Bone Suckin' Sweet/ Hot Mustard, 1 tsp.

Parsley, 2 cups

Mint, 1 cup

Shallot, 1

Meyer Lemon, 1 zest and juice

Garlic, 2 cloves

Ground Lamb, 1 lb.

Baking Soda, 1 tsp.

Sea Salt and Pepper to taste

Pomegranate Molasses, 2 Tbsp.

Stone-ground Mustard, 1 tsp.

Wooden Skewers, 6, soaked in water for at least 15 min
Cucumber Sauce Ingredients:

Bone Suckin' Habanero Sauce, 1/2 tsp.

English Cucumber, 2 sliced thinly

Mint, 1/4 cup, leaves picked and minced

Garlic, 1 clove, minced

Greek Yogurt, 1 cup Sea Salt and Pepper to taste



Directions:

In a food processor, combine parsley, mint, shallot, Bone Suckin' Hot Seasoning & Rub, lemon zest and garlic and pulse until finely minced. Add the mixture into a bowl with the ground lamb, baking soda, salt and pepper to taste. Knead all the ingredients together until the mixture is sticky and holds its shape. Tear off a small ball of meat and shape into a fat cylinder. Thread a skewer down the middle of meat cylinder and smooth the meat down the skewer until it is even all the way down. Repeat until the meat mixture is gone, this typically makes 9 skewers. Set aside on parchment paper. Combine the lemon juice, stone-ground mustard, Bone Suckin' Hot/ Sweet Mustard and pomegranate molasses and set aside. Light grill to a medium-high heat. Place skewers on the hot grill and turn every 2 to 3 minutes. Generously brush the pomegranate onto the skewers and cook about 8 minutes apiece. Serves 6 with cucumber sauce on pita bread.

Cucumber Sauce Directions:

Mix all of the above ingredients together in a large bowl, with salt and pepper, cover and chill.

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