



Lamb Shawarma

Oscar · 29/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

12 hrs 50 mins

Description

This is a wonderful Middle Eastern dish that I was introduced to by a friend of mine from Lebanon. This recipe yields an absolutely amazing tasting and tender final product. Shawarma can be used in pitas, be put on fattoush, on hummus, or eaten plain.

Ingredients

- ½ cup plain yogurt - ¼ cup water - 2 tablespoons fresh lemon juice - 1 tablespoon distilled white vinegar - 1 tablespoon olive oil - ½ cup chopped onion - 2 cloves garlic
- minced - 1 tablespoon salt - ½ teaspoon ground black pepper - ½ teaspoon ground cumin - ? teaspoon ground nutmeg - ? teaspoon ground cloves - ¾ teaspoon ground mace - 1 teaspoon cayenne pepper - 5 pounds boneless lamb shoulder
- cut into 1/4-inch-thick strips

Instructions

1. Place the yogurt
2. water
3. lemon juice
4. vinegar
5. olive oil
6. onion
7. and garlic into a large mixing bowl. Whisk in the salt
8. black pepper
9. cumin
10. nutmeg
11. clove
12. mace
13. and cayenne pepper until evenly blended. Mix in the lamb strips to coat. Cover the bowl with plastic wrap
14. and marinate in the refrigerator 12 to 24 hours (the longer the better). Heat a large skillet over high heat. Cook the lamb strips in a single layer in batches until the fat melts and the meat has browned and is no longer pink on the inside
15. about 5 minutes
16. turning occasionally.