



IndianStyle Seekh Kebab

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

These lamb seekh kebabs are a spicy and extremely flavorful recipe that will surely be a hit at any outdoor party

Ingredients

- - 2 pounds lean ground lamb - 2 medium onions
- finely chopped - ½ cup fresh mint leaves
- finely chopped - ½ cup cilantro
- finely chopped - 1 tablespoon ginger paste - 1 tablespoon green chile paste - 2 teaspoons ground cumin - 2 teaspoons ground coriander - 2 teaspoons paprika - 2 teaspoons salt - 1 teaspoon cayenne pepper - 8 skewers
- ¼ cup vegetable oil for brushing
- or as needed

Instructions

1. Mix ground lamb
2. onions
3. mint
4. cilantro
5. ginger paste
6. and chile paste together in a large bowl. Season with cumin
7. coriander
8. paprika
9. salt
10. and cayenne. Cover and chill in the refrigerator for 2 hours. Soak skewers in cold water. Divide lamb mixture into 8 equal portions; mold portions onto skewers to form a sausage shape. Refrigerate skewers until you are ready to grill. Preheat an outdoor grill for high heat and brush the grate liberally with oil. Cook skewers on the preheated grill
11. turning frequently
12. until nicely browned on all sides and meat is no longer pink in the center
13. about 10 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of vegetable oil. The actual amount of oil consumed will vary.