Grilled 34Tandoori34 Lamb

Oscar · 29/09/2024

Prep Time

4 hrs

Dificult

Medium

Servings

4 hrs 35 mins

Description

Here tandoori refers to the yogurtbased aromatically spiced marinade that can be used on grilled broiled or baked meat You can adjust the spices to your own personal preferences Serve with flatbread or rice and cilantro chutney

Ingredients

- - 1 cup plain yogurt - ½ cup lemon juice - ¼ cup finely minced onion - 2 cloves crushed garlic - 1 tablespoon freshly grated ginger - 2 teaspoons garam masala - 2 teaspoons paprika - 1 teaspoon ground cumin - ½ teaspoon turmeric powder - ½ teaspoon cayenne pepper - 2 pounds boneless lamb shoulder
- cut into 2 inch pieces - 2 teaspoons kosher salt
- divided - 1 tablespoon vegetable oil - ½ cup chopped cilantro - 4 small fresh lemon wedges - 1 medium red onion
- sliced - spicy cilantro chutney

Instructions

1. Whisk yogurt
2. lemon juice
3. onion
4. garlic
5. ginger
6. garam masala
7. paprika
8. cumin
9. turmeric
10. and cayenne pepper together in a bowl until combined. Toss lamb and salt into marinade; mix until lamb pieces are coated evenly. Cover mixture with plastic wrap and refrigerate overnight
11. or at least 4 hours. Skewer lamb pieces so they barely touch. Wipe off excess marinade with a paper towel. Brush with vegetable oil and sprinkle with salt. Preheat grill for medium heat and lightly oil the grate. Grill skewers on medium heat until lamb springs back to the touch
12. about 5 to 7 minutes on each side. Garnish with red onions
13. lemon wedges
14. and chopped cilantro as desired. Chef John Chef's Note This chutney goes well with the skewers.