

Lamb Raznici Kebabs



Ingredients:

600-750g Lean Lamb
1 small Onion, peeled
1 tsp Minced Garlic
2 tbsp White Wine
2 tbsp Soy Sauce
1 tbsp Lemon Juice Or Cider Vinegar
2 tbsp Oil
1 tsp Sugar
2 Yellow Peppers, cored
small Bunch Coriander Leaves

Directions:

1. Cut the lean lamb into 2cm cubes and place in a re-sealable plastic bag.
2. In a food processor, put the onion, garlic, white wine, soy sauce, lemon juice or cider vinegar, oil and sugar. Season well with pepper then process until smooth. Pour over the lamb, seal and toss to coat. Marinate for 30 minutes at room temperature or refrigerate for up to 8 hours.
3. Cut the yellow pepper into 2cm dice. Thread the lamb and pepper onto skewers. Brush the kebabs with oil.
4. Barbecue or grill over a moderately high heat for about 6-8 minutes until the lamb is cooked, turning regularly.

Serve with salad.

Nutrition:

Serves 5-6

Prep Time: 40 mins **Cooking Time:** 8 mins



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