

Keith Stroup Radio Spot #6 Tailgate Recipe



Stevie Mac's Sports Attack Show

Ground lamb kebabs in pita bread with cilantro chutney

1 1/2 lbs ground lamb
3 tbsp minced cilantro
2 green onions minced
1 or 2 jalapeno minced
2 tsp ginger minced
2 cloves garlic minced
1/2 tsp ground coriander
1/2 tsp ground cumin
1/2 tsp black pepper
1/4 tsp ground nutmeg
Salt to taste
4 pita breads
1 red onion thinly sliced
Lemon wedges

Cilantro Chutney

1 bunch fresh cilantro (about 1 cup packed)
2 cloves garlic chopped
1 to 3 jalapenos chopped
3 tbsp walnut chopped
2 tbsp onion chopped
1/4 cup lemon juice
1 tbsp vegetable oil
1/2 tsp sugar
Salt and pepper to taste

1. Combine all the chutney ingredients in a blender and puree to a paste, scraping down the sides of the blender a times and adding 4 to 5 tbsp water, as needed to obtain a pourable sauce. Taste for seasoning, adding salt, pepper, or lemon juice as necessary. The chutney should be flavorful and piquant. It will keep for several days in the fridge.
2. Combine the ground lamb, cilantro, scallions, jalapenos, ginger, coriander, cumin, pepper, nutmeg, and salt in a large mixing bowl and knead with your fingers to mix. Refrigerate the lamb mixture covered, for 1 hour.
3. Fire up your grill (preferably wood fired) coals are ready when fire has burned down and charcoal turns grey.
4. Lightly wet your hands. Mold one eighth of the lamb mixture onto each of the eight skewers. Each tube should be about 6 inches long. Place two bricks on the grill far enough apart to suspend the skewers over the heat.
5. Place your skewered lamb on the bricks and cook 4 to 6 minutes per side. Te meat will be nicely browned and firm to the touch.
6. Wrap a pita bread around the grilled kebab and gently pull it toward. Now, use the pita to push the meat away from you. It will slip off the skewer easily. Serve with the red onions, chutney, and lemon.

This dish goes well with a simple white rice and cold beer. Enjoy!