

Grilled Lamb Kebabs

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Spicy lamb kebabs, a side of rice, and perhaps a drizzle of yogurt sauce complete this summer spread.

Ingredients:

1 pound ground lamb
1 cup finely chopped onion
½ cup chopped fresh cilantro
1 tablespoon melted butter
1 tablespoon sliced green Serrano chili pepper
1 teaspoon garam masala
½ teaspoon ground black pepper
Sea salt, to taste
Vegetable oil, for grill

Directions:

- 1) Preheat grill; lightly brush grill with oil.
- 2) Combine all ingredients, except oil, in a large bowl; mix thoroughly with hands. Shape into 1-inch pieces; thread onto skewers.
- 3) Place skewers on greased grill; cook until golden, turning once, about 8 minutes total. Serve warm.