

Adana Kebab



Description

Adana Kebab is a delicious and flavorful Turkish dish known for its rich flavors and aromatic spices. It originates from the city of Adana in Turkey and is a popular choice for those who appreciate the bold tastes of Middle Eastern cuisine.

This kebab is made from high-quality ground meat, often a combination of lamb and beef, mixed with various spices, including paprika, red pepper flakes, and garlic. The mixture is then shaped onto skewers and grilled to perfection, resulting in a juicy and tender kebab with a perfect balance of smokiness and spice.

Adana Kebab is typically served with flatbread, fresh vegetables, and yogurt-based sauces, making it a delightful and satisfying meal that's loved by many.

Ingredients

- 500 grams of ground lamb and beef (mixed)
- 2 cloves of garlic, minced
- 2 teaspoons of paprika
- 1 teaspoon of red pepper flakes (adjust to taste)
- 1 teaspoon of ground cumin
- 1 teaspoon of ground sumac (optional)
- 1 teaspoon of salt (adjust to taste)
- 1/2 teaspoon of freshly ground black pepper
- 1/4 cup of finely chopped fresh parsley
- 1 medium onion, finely grated
- Skewers for grilling

Steps

1. Mix the meat and spices;
 - In a large bowl, combine the ground lamb and beef.
 - Add minced garlic, paprika, red pepper flakes, ground cumin, ground sumac (if using), salt, and freshly ground black pepper.
 - Mix until all the spices are evenly distributed.
2. Add parsley and onion;
 - Mix in finely chopped fresh parsley and grated onion.
 - Ensure the parsley and onion are evenly distributed in the mixture.
3. Shape the mixture onto skewers;
 - Take a handful of the meat mixture and press it onto a skewer, forming a long, cylindrical shape.
 - You can wet your hands to prevent sticking.
4. Preheat the grill or barbecue;
 - Preheat your grill or barbecue to medium-high heat.
 - Ensure it's fully heated before grilling the kebabs.
5. Grill the Adana Kebabs;
 - Place the Adana Kebabs on the grill and cook for about 6-8 minutes on each side, or until they are nicely charred and cooked through.
6. Let them rest;
 - Once cooked, remove the kebabs from the grill and let them rest for a few minutes.
7. Serve hot;
 - Serve the Adana Kebabs hot with flatbread, fresh vegetables, and your choice of yogurt-based sauce.