

Home Style Urfa Kebab



Ingredients (Serves 4):

- **500g (1 lb)** ground lamb (or lamb and beef mix, 20% fat)
 - **1 medium onion**, finely grated (squeeze out excess juice)
 - **2 garlic cloves**, minced
 - **1 tablespoon** tomato paste
 - **1 teaspoon** ground cumin
 - **1 teaspoon** sweet paprika
 - **1/2 teaspoon** ground black pepper
 - **1 teaspoon** salt
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For Serving:

- Warm flatbreads (lavash or pita)
 - Fresh salad (onions, parsley, sumac, and lemon juice mix)
 - Grilled vegetables (tomatoes, peppers, and onions)
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Instructions:

1. Prepare the Meat Mixture:

In a large bowl, combine the ground lamb, grated onion, garlic, tomato paste, and spices. Mix well with your hands until the mixture becomes sticky and well combined. Cover and refrigerate for at least 30 minutes.

2. Shape the Kebabs:

Divide the mixture into 8 equal portions. Wet your hands with water to prevent sticking. Take one portion and shape it around a long, flat metal skewer. Press firmly to ensure it sticks to the skewer. Repeat for the remaining portions.

3. **Grill the Kebabs:**

Preheat a charcoal or gas grill to medium-high heat. Lightly oil the grates to prevent sticking. Place the skewered kebabs on the grill and cook for 4-5 minutes per side, turning carefully, until cooked through and slightly charred.

4. **Serve:**

Slide the kebabs off the skewers and serve with warm flatbreads, salad, and grilled vegetables on the side.