

Home Style Adana Kebab



Ingredients (Serves 4):

- **500g (1 lb)** ground lamb (preferably with 20% fat)
 - **1 medium onion**, finely grated (squeeze out excess juice)
 - **2 garlic cloves**, minced
 - **1 red bell pepper**, finely chopped (optional)
 - **1 tablespoon** red pepper paste (or tomato paste for a milder taste)
 - **1 teaspoon** paprika
 - **1 teaspoon** ground cumin
 - **1/2 teaspoon** ground black pepper
 - **1 teaspoon** salt
 - **1/4 teaspoon** chili flakes (adjust to your spice preference)
 - Fresh parsley, finely chopped (optional, for garnish)
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For Serving:

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

1. Prepare the Meat Mixture:

In a large bowl, combine the ground lamb with grated onion, garlic, red pepper (if

using), red pepper paste, and spices. Mix thoroughly with your hands until the mixture is sticky and well combined. Cover and refrigerate for 30 minutes to 1 hour to let the flavors meld.

2. **Shape the Kebabs:**

Divide the meat mixture into 8 equal portions. Wet your hands with water to prevent sticking. Take a portion and shape it around a long, flat metal skewer, pressing firmly to ensure it sticks. Make the kebabs about 1 inch thick and even along the length. Repeat with the remaining mixture.

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 about 4-5 minutes per side, or until the meat is fully cooked and slightly charred. Avoid overcooking to keep them juicy.

4. **Serve:**

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