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50 Kebabs

50 kebab recipes from Food Network Magazine.



How to make kebabs:

1. Cut the ingredients into similar-size pieces and prepare as the recipe directs. If marinating, refrigerate 1 hour for fish and up to overnight for meat and poultry.
2. Preheat a grill to high. Thread the ingredients onto skewers.
3. Grill the kebabs, turning, until the ingredients are charred and cooked to desired doneness, 3 to 15 minutes.

If you're using wooden skewers, soak them in water for 20 minutes before grilling.

1. **Steakhouse** Marinate cubed beef tri-tip in 3 tablespoons olive oil and 1

tablespoon each soy sauce, Worcestershire sauce, chopped parsley and thyme; add salt and pepper. Skewer with onion, mushroom and boiled potato; grill.

2. **Korean Beef** Marinate thinly sliced short ribs and scallion pieces in 1/3 cup each sugar and white wine, 3 tablespoons sesame oil, 1/2 cup soy sauce, 2 crushed garlic cloves and 1 grated Asian pear. Skewer so the meat lies flat; grill.

3. **Beef Kefta** Mix 1 pound ground beef, 2 minced shallots, 3 minced garlic cloves, 1/2 cup chopped parsley, 2 teaspoons each cumin, coriander, paprika and dried mint, and 1/2 teaspoon cinnamon. Form 1-inch balls; skewer and grill.

4. **Stuffed Peppers** Make Beef Kefta mix (No. 3), adding 1/2 cup chopped olives. Pack into hollowed baby bell peppers, skewer and brush with olive oil. Grill; add salt and baste with lemon juice.

5. **Herbed Beef** Marinate cubed beef tri-tip in 1/2 cup olive oil, a smashed garlic clove, a pinch each of salt and red pepper flakes, and torn mixed herbs. Skewer and grill.

6. **Beef Satay** Marinate thinly sliced flank steak in 2 tablespoons each lime juice and fish sauce, 1 tablespoon each sugar and hot chili sauce, and 3 tablespoons cilantro. Skewer and grill. Top with peanut sauce and peanuts.

7. **Chili Beef** Toss cubed beef tri-tip with 3 tablespoons each brown sugar and chili powder, 1 tablespoon salt, and 1/2 teaspoon each fresh thyme and pepper; marinate. Skewer and grill, basting with a mix of 1/4 cup each cider vinegar and brown sugar, and 1 teaspoon chili powder.

8. **Bacon-Beef** Boil bacon strips 5 minutes, then cut into pieces. Skewer cubed beef tri-tip, onion and bell pepper with cherry tomatoes and the bacon; season with salt and pepper. Grill, basting with a mix of equal parts barbecue sauce and olive oil.

9. **Hungarian Beef** Marinate cubed beef tri-tip in 1/2 cup olive oil, 2 smashed garlic cloves, a pinch of salt, 1/2 teaspoon paprika and 2 teaspoons crushed caraway seeds. Skewer with chunks of onion and bell pepper and grill.

10. **Buccaneer Pork** Boil 1 cup water, 3 tablespoons each salt and brown sugar, 2 teaspoons pickling spices and 4 garlic cloves. Add 1 cup rum, then cool. Add cubed pork tenderloin and marinate. Skewer with pineapple. Grill, basting with bottled jerk sauce.

11. **BBQ Pork** Skewer cubed pork loin and grill, mopping with barbecue sauce.

12. **Cajun Pork** Rub cubed pork loin with 3 tablespoons brown sugar and 2 tablespoons Cajun seasoning; marinate. Skewer and grill, basting with a mix of 1/4 cup each cider vinegar and brown sugar.

13. **Curry Pork** Puree 2/3 cup coconut milk, 1 tablespoon each Thai curry paste and lime juice, 3 tablespoons peanut butter, and salt. Marinate cubed pork loin in half the sauce. Skewer and grill; serve with the rest of the sauce.

14. **Fennel Pork** Sprinkle cubed pork loin with ground fennel seeds and salt and brush with olive oil. Skewer with bell pepper chunks. Grill, basting with lemon juice.

15. **Squash-Pork** Skewer cubed pork loin and parboiled butternut squash; season with coriander. Grill, mopping with a mix of 2 tablespoons sherry vinegar, 1/4 cup maple syrup, and chipotle hot sauce and salt to taste.

16. **Thai Pork** Mix 1 pound ground pork, 3 tablespoons each chopped mint, cilantro and basil, 1 minced shallot, 1 minced hot chile and 2 tablespoons each fish sauce and lime juice. Form into 2-inch ovals; skewer and grill.

17. **Sesame Pork** Mix 1 pound ground pork, 2 chopped scallions, 2 teaspoons each soy sauce, grated garlic and grated ginger, and 1/2 teaspoon each sesame oil and salt. Roll 1-inch balls in sesame seeds, then skewer and grill.



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18. **Rosemary Lamb** Marinate cubed lamb leg in 1/2 cup olive oil, the juice of 1 lemon, some fresh rosemary and 3 smashed garlic cloves; add salt and pepper. Skewer with zucchini and grill.

19. **Classic Lamb** Toss cubed lamb leg with 1 grated onion, 1/3 cup olive oil, and salt and pepper. Skewer with lemon slices, onion and bell pepper; grill.

20. **Indian Lamb** Marinate cubed lamb leg in 1 cup plain yogurt, 1/2 cup each minced onion and cilantro, 2 tablespoons garam masala and 1 1/4 teaspoons salt. Skewer and grill; top with chutney.

21. **Moroccan Lamb** Mash 3 garlic cloves, 1 tablespoon coriander seeds and 1 teaspoon each cumin, paprika and salt into a paste. Mix with 1 stick softened butter and rub onto cubed lamb leg. Skewer and grill.

22. **Lamb Dolmades** Make Beef Kefta (No. 3) with ground lamb; wrap in grape leaves and skewer. Brush with olive oil and grill.

23. **Israeli Lamb** Mix 1 pound ground lamb with 1 cup each minced onion and chopped parsley and 2 teaspoons each paprika, salt and pepper. Form into 2-inch ovals; skewer and grill.

24. **Meatloaf** Form your favorite meatloaf mix into 2-inch ovals. Skewer and grill, basting with a mix of tomato sauce and olive oil.

25. **Chicken Nicoise** Toss cubed chicken breast and pancetta, olives and cherry tomatoes with olive oil, oregano and salt. Skewer and grill.

26. **Jerk Chicken** Marinate whole chicken thighs and pineapple chunks in 2 tablespoons jerk seasoning, 1 tablespoon vegetable oil and 2 teaspoons lime juice. Thread on double skewers; grill.

27. **Chicken Fajita** Puree 1/2 cup olive oil, a handful of cilantro, 2 seeded jalapenos, 2 garlic cloves and salt; add cubed chicken breast and marinate. Skewer with onion and poblano pieces. Grill, basting with lime juice.

28. **Chicken Liver** Soak chicken livers in milk 1 hour; drain and pat dry. Skewer with bacon chunks and peeled cipollini onions. Season with salt and pepper; grill.

29. **Chicken Sausage** Toss quartered peaches with vegetable oil, fresh thyme and salt. Skewer with cooked chicken sausage; grill.

30. **Smoky Chicken** Toss cubed chicken breast with barbecue sauce, salt and minced chipotles in adobo sauce. Skewer and grill.

31. **Chicken Caesar** Mix 1 pound ground chicken, 2 tablespoons Caesar dressing, 1/2 cup parmesan, 1/4 cup breadcrumbs and 1 teaspoon lemon zest. Form into ovals, skewer and grill. Serve on romaine leaves with bread and more dressing.

32. **Curry Chicken** Mix 2/3 cup coconut milk, 3 tablespoons peanut butter, 1 tablespoon each Thai curry paste and lime juice, and salt. Marinate cubed chicken thighs in half the sauce. Skewer with bell pepper chunks. Grill, basting with the remaining sauce.

33. **Chicken Tikka** Marinate cubed chicken thighs in 1 cup yogurt, 2 tablespoons garam masala, 1/2 cup chopped cilantro, 1 1/2 teaspoons each grated garlic and ginger, 1 tablespoon lime juice, and salt and cayenne. Skewer and grill. Serve with yogurt mixed with lime juice.

34. **Chicken Teriyaki** Marinate cubed chicken thighs in 1/4 cup teriyaki sauce and 1 tablespoon vegetable oil. Skewer and grill.

35. **Turkey Meatball** Heat 1/3 cup cranberry sauce, 1 1/2 tablespoons each barbecue sauce and water, 2 teaspoons cider vinegar, and salt. Mix 1 pound ground turkey, 1/4 pound ground bacon, and salt. Form into balls, skewer and grill, brushing with the sauce.

36. **Dill Salmon** Marinate cubed wild salmon in olive oil and chopped dill. Skewer and grill.

37. **Hoisin Salmon** Marinate cubed wild salmon in 3 tablespoons hoisin sauce and 1 tablespoon each soy sauce, rice wine, honey and olive oil. Skewer with scallion pieces and grill.

38. **Greek Shrimp** Marinate large shrimp in olive oil and chopped marjoram, dill and garlic. Skewer with grape tomatoes and lemon slices. Grill, then top with feta.

39. **Sesame Shrimp** Toss shrimp with 1 1/2 tablespoons each olive oil and water, 2 teaspoons each rice vinegar, toasted sesame seeds and soy sauce, and 1/2 teaspoon sesame oil. Skewer and grill.

40. **Chorizo-Shrimp** Marinate large shrimp and sliced chorizo in 1/4 cup each olive oil and minced roasted red pepper, 1 tablespoon cognac and some minced parsley and garlic. Wrap the shrimp around the chorizo, skewer and grill.

41. **Chipotle Shrimp** Mix 1/4 cup barbecue sauce, the juice of 1/2 orange, 3 tablespoons minced chipotles in adobo sauce and salt. Reserve a quarter of the mixture; marinate shrimp in the rest. Skewer and grill, basting with the reserved mixture.

43. **Mackerel a la Plancha** Skewer 4-inch pieces scored mackerel fillets. Brush with olive oil, season with salt and grill. Sprinkle with smoked paprika and serve with lemon wedges.

44. **Swordfish Rolls** Sprinkle thin swordfish slices with lemon juice, parsley, salt and pepper. Lay thinly sliced zucchini on top, roll up and wrap with sage leaves. Skewer with sliced lemon and tomato; brush with olive oil and grill.

45. **Veggie** Marinate zucchini, eggplant and bell pepper chunks in olive oil, thyme, rosemary and garlic. Skewer and grill, basting with lemon juice. Season with salt.

46. **Veggie Souvlaki** Mash 3 garlic cloves, 1 tablespoon each coriander seeds and olive oil, and 1 teaspoon each cumin, paprika and salt into a paste. Brush on zucchini, eggplant and bell pepper chunks. Skewer and grill.

47. **Curried Cauliflower** Toss cauliflower florets with olive oil, curry powder and salt. Skewer and grill over indirect heat, covered.

48. **Haloumi** Marinate cubed haloumi cheese in 1/4 cup olive oil, 1/2 cup chopped parsley, 3 minced garlic cloves, and 2 teaspoons each cumin, coriander, paprika and dried mint. Skewer with scallion pieces and grill.

49. **Hoisin Tofu** Make Hoisin Salmon (No. 37) with extra-firm tofu instead of salmon.

50. **Prosciutto-Fig** Wrap halved figs in prosciutto. Season with pepper, skewer and grill.