

# Lamb Kafta Kebabs

Yield: 10-12 kebabs

By Chef Melinda McNeil

## Ingredients

2 lbs. ground lamb  
1 ½ yellow onions, shredded in food processor  
1 bunch flat leaf parsley, chopped  
1 T salt  
2 tsp garlic powder  
2 tsp paprika  
1 tsp cumin  
½ tsp black pepper



## Directions

Combine all ingredients very well and chill at least 1 hour. If using wooden skewers, soak in water (they must be thick, otherwise use two skewers per kebab).

Form meat tightly on the skewers, ensuring there are no cracks or holes, particularly at each end. Lightly grease either the grill or the kebabs and cook.

Serve with pita. Sauce options: tahini sauce, schug, or charred tomatoes and onions.

