

LAMB KOFTA

225 G	GROUND LAMB
2 TBSP	PARSLEY, FINELY CHOPPED
2 TSP	PAPRIKA
¼ TSP	GROUND ALLSPICE
¼ TSP	DRIED MINT
½ TSP	GROUND CUMIN
½ TSP	GROUND CORIANDER
¼ TSP	GROUND CINNAMON
½ MEDIUM	YELLOW ONION
½ TSP	SALT
¼ TSP	PEPPER

PROCEDURE:

1. GRATE ONION FINELY AND SQUEEZE OUT AS MUCH LIQUID AS POSSIBLE USING A PIECE OF CHEESECLOTH. ALTERNATIVELY, ALLOW TO DRAIN IN A FINE MESHED STRAINER.
2. IN A LARGE BOWL, COMBINE ALL INGREDIENTS. MAKE SURE TO MIX WELL.
3. DIVIDE INTO 6 EQUAL PORTIONS AND FORM EACH AROUND A SKEWER.
4. GRILL, ENSURING THAT MEAT IS LIGHTLY CHARRED, WHICH SHOULD TAKE APPROXIMATELY 4 MINUTES

SERVE WITH PITA AND TZATZIKI, DICED TOMATOES, AND SHREDDED LETTUCE.

AGRICULTURE EXPO 2024