

## Seekh Kebabs (BBQ Skewered Beef)



Prep Time: 1.5 hours. Serves: 8 people

### Ingredients:

- 1 medium onion, quartered
- 2-3 fresh green cayenne peppers (or jalapeno peppers)
- 4 cloves of garlic
- 1 tablespoon of gram (chickpea) flour. Use bread crumbs if gram flour is not available
- 1 inch piece of fresh ginger
- 1 egg
- 1.5 pounds of ground beef
- ½ teaspoon of salt
- ½ tablespoon of ground cayenne pepper
- ½ tablespoon of coriander powder
- ½ tablespoon of cumin powder
- ½ cup of coriander leaves, finely chopped
- 10 bamboo skewers, soaked in water
- Small quantity of cooking oil for prepping the grill and for basting the kebabs
- For Garnish: 1 lemon, cut into wedges and slices of tomatoes and onions

### Procedure:

- 1) Process the onion, fresh peppers, garlic and ginger in a food processor until finely chopped
- 2) In a large bowl, combine the onion mixture with the ground beef and the remaining ingredients and mix well
- 3) Take handfuls of the mixture and wrap around each skewer in the shape of a sausage
- 4) Let the skewers sit for a little while as you heat up the BBQ grill (high heat)
- 5) Slice up the tomatoes and onions and set them aside – for garnish
- 6) Cut the lemon into small chunks – for garnish
- 7) Prep the grill by scraping it and then applying a bit of oil
- 8) Cook the skewers on the grill. Turn them once while cooking
- 9) Kebabs are done when both sides are crisp and browned, and when juices run clear
- 10) Serve on a platter and garnish with onions, tomatoes and lemon
- 11) This dish goes well with naan and coriander/mint chutney

*A Casa de Montaña Bed & Breakfast recipe*