

Indian Spiced Lamb Skewers

Serves 2-4

These lamb skewers are great both as entrée and as appetizer. This recipe can also be prepared using an indoor grill or conventional oven broiler.

Ingredients

3 tbsp Curry's Meat Spice Rub
1/8-1/4 teaspoons cayenne powder (optional)
3 cloves garlic, finely grated
1-inch piece fresh ginger, finely grated
¼ cup thick plain yogurt, beaten smooth
2 tbsp vegetable oil
Juice of ½ fresh lime
1 ½ pounds boneless lamb, cut into large cubes (about 8 pieces)
Wooden skewers, soaked in cold water for 30 minutes
Salt to taste
Extra vegetable oil for drizzling

Method

1. Heat the grill to high. Combine the first 7 ingredients and mix well until it forms a paste. If the mixture is dry, you may add a few drops of water to make it smooth.
2. Place lamb in a large bowl, add the spice paste and toss to coat the lamb pieces. You can grill immediately. But marinating it in the refrigerator for a few hours will intensify the flavor. Just before grilling sprinkle salt and toss the lamb once again to coat the spice paste and salt.
3. Skewer marinated lamb pieces onto skewers and lay them flat on the grill. Grill the skewers until meat is golden brown on all sides and cooked to medium-rare doneness, 2 to 3 minutes per side. Drizzle with oil before removing from the grill and serve the lamb over rice accompanied with coriander or mint chutney.