

# Lamb Shish Kebab

*Super quick & spicy...*



# Lamb Shish with Saffron.

*Why bother with a take-away when it's so quick and easy to do at home. Adjust the spice to your own taste and enjoy the flavors.*

## Ingredients...

Saffron - just a pinch or a half tsp of turmeric  
250g diced lamb (or left over roast meat)  
Olive oil  
Lemon zested and juiced plus wedges to serve  
Handful of fresh mint leaves chopped  
1/2 tsp of smoked paprika  
1 or 2 medium heat chillies chopped finely.  
3 garlic cloves, crushed  
2 large shallots finely sliced  
Tzatziki a tub or other dips such as humus or sweetcorn chilli  
Pitta breads 4, warmed, to serve  
Rocket or other leaves such as beetroot or water cress

## Approach...

If you are using saffron and yes it is expensive, put the threads in a small bowl and pour over 1 tbsp boiling water. Leave to cool. If you are using turmeric add it the marinade - simple.

In a large bowl, toss the lamb with 1 tbsp oil, lemon zest and half of the juice, mint, spices, chilli and garlic. Add the saffron water, a pinch of salt and toss well. Fry the chopped shallots and add to the bowl. Mix again. Now if you are doing this in advance of eating the flavors get better so try doing this in the morning of the evening meal. Just before you thread the meat add the last of the lemon juice and stir again. Thread the lamb onto skewers and heat the grill to high. Grill the kebabs for 4 minutes on each side until cooked.

Serve with a dip of your choice, the pittas, then add a few rocket leaves. Serve with more lemon wedges.

**Servings: 2 persons.**



*"We're probably in, just about one of the best place in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too."*

*Charlie Munro, John Munro Limited.*

## John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

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