

SPICY LAMB SKEWERS

Suitable for picnic braais.

Imagine this, succulent lamb skewers with a bite with fresh tzatziki and braaied pitas. A braai tapas hero!



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Prep time: 30 minutes
Cook time: 10 minutes
Serves 4+ people

INGREDIENTS

- 1 kg lamb cut into cubes
- 4 cloves fresh garlic
- 1 handful fresh mint
- 1 small branch fresh rosemary
- 2 lemons
- 2 - 6 fresh chillies (according to your taste)
- 50 ml olive oil
- Salt and pepper for taste

INSTRUCTIONS:

1. Preheat your braai, and soak your wooden skewers in water. This will help that they don't burn as you braai.
2. Crush or finely chop the garlic.
3. Squeeze the juice out of the lemons. Make sure to remove the pips.
4. Finely chop the herbs and chillies. Remove the seeds from the chillies if you want a milder spiced skewer.
5. In a sealable container, combine the above ingredients with the olive oil and add the lamb cubes. Shake vigorously.
6. Assemble your skewers by sliding 4-6 pieces of lamb onto a wooden skewer. You can make your skewers smaller if you're using cocktail sticks. *Top tip, add veggies or slices of onion in between your lamb pieces for more flavour.
7. On a hot braai, cook for 3 - 4 minutes on each side until caramelised. If you have marinade left, you can brush your lamb while they braai.



MEGAMASTER RECIPE TIPS



TIP 01

If you're using wooden skewers, soak in water before putting the meat on them to stop them from catching alight on the braai.



TIP 02

Make your meat go further by alternating chunks of lamb with quick-cooking vegetables, like as baby marrow and baby onions.



TIP 03

Lamb skewers are great when braaiing away from home because you don't need a plate!