

## Pro Tip Recipes

PREP TIME 30 MIN | COOK TIME 10 MIN | SERVES 10

### TURKISH LAMB ADANA SKEWERS

#### Method

1. Combine all ingredients in a bowl. Season and mix well. Form the meat around skewers. Place on a tray, cover with cling wrap and refrigerate for 1 hour. Add peppers and red onions to separate skewers, brush with oil.
2. For Sumac Onions: Place all ingredients in an airtight container, toss to combine well. Season and allow to marinate for at least 10 minutes or up to 48 hours.
3. Place skewers on the barbeque and cook for 4-6 minutes on each side, turning regularly. Repeat the process for all skewers, until slightly charred, browned and cooked through.
4. Remove skewers and squeeze over lemon. Serve with grilled flat bread, sumac onions and an Ox tomato salad.

#### INGREDIENT LIST

##### Lamb

- 1.5kg leg of lamb or lamb shoulder, boneless, minced

##### Other Ingredients

- 160g brown onions, very finely diced
- 10g ground coriander
- 5g chilli powder
- 20g ground cumin
- 10g sumac
- 40g paprika
- 600g red capsicums, grated
- 10g garlic, crushed
- Sea salt flakes and cracked black pepper to season

##### Sumac Onions

- 400g large red onions, thinly sliced
- 100mls olive oil
- 70 mls cider vinegar
- 50 grams shredded flat leaf parsley
- 15g sumac
- 8g sea salt

##### Serving Suggestions

- Sumac onions
- Green Ox tomato Salad
- Yoghurt Flatbreads
- Lemon Wedges

