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by ewfood

Lamb Tikka

Ingredients

FOR THE KEBABS
3/4kg boneless lamb - cubed
1 1/4 cup dried apricots - soft
3 onions - cut into wedges (layers separated)

FOR THE MARINADE
1 tbsp apricot jam
3 tbsp Coriander and Mint chutney - * Check for the
Coriander and Mint Chutney recipe in
ExpatWomanFood.com
1 tbsp mustard powder
2 tbsp vinegar
1/2 cup tomato sauce
2 cloves garlic - crushed
1 tbsp worcestershire sauce
Salt and pepper

Servings
8
Person

Preparation

1. First, blend all the marinade ingredients in a large bowl - preferably non-metallic.
2. Then marinate the lamb pieces for about 2 hours or leave overnight in the refrigerator.
3. The next day, skewer the lamb pieces (using metal or water-soaked skewers) along with the onion pieces and apricots.
4. Now barbecue the yummy marinated kebabs for about 10 - 12 minutes - take off sooner if you feel the meat is cooked through or leave on longer if need be.
5. Serve lamb tikkas/kebabs immediately with some coriander and mint chutney, and finely sliced onions and finely chopped green chillies (doused with vinegar).

Cooks Note

Serves 8 - 10