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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](http://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

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