

Spicy Lamb Kebabs



People: Serves 4

Prep Time: 20 min.

Marinating Time: 4 to 6 h

Barbecue Time: 10 min.

INGREDIENTS

MARINADE

½ cup olive oil

¼ cup red wine vinegar

2 tablespoons grated orange rind

1 tablespoon lemon juice

1 spring onion, chopped

½ teaspoon ground cloves

¼ teaspoon ground cinnamon

1 lamb fillet, trimmed and cut into 25mm cubes

INSTRUCTIONS

- 01** Combine the marinade ingredients in a shallow dish. Add the lamb, and cover and refrigerate for 4 to 6 hours.
- 02** Prepare the barbecue for direct cooking over medium heat (180° to 230°C).
- 03** Drain the lamb and reserve marinade. Pour the reserved marinade into a small saucepan and bring to the boil for 1 full minute.
- 04** Arrange the lamb onto skewers. Cook the lamb over *direct medium heat*, with the lid closed, for about 5 minutes on each side, basting with the boiled marinade once during cooking.