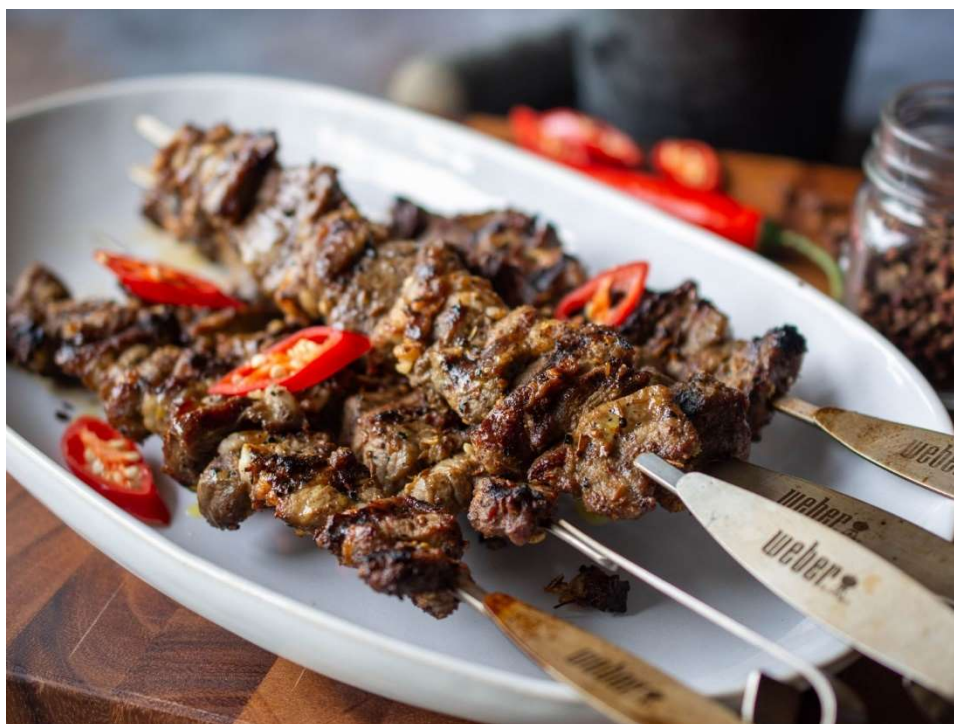


Chinese Style Lamb Skewers



* Recipe courtesy of Weber Australia

Ingredients

- | | |
|---|--------------------------------------|
| 1.3 to 1.5kg lamb forequarter chops (bone-in) | 1/2 tsp cumin seeds |
| 1 tbsp olive oil | 1/4 tsp ground white pepper |
| 1 tsp Sichuan peppercorns | 1/4 tsp chilli powder |
| 1 tsp sea salt | Fresh red chilli, sliced, to garnish |
| 1/2 tsp ground cumin | |

Directions

Step 1 – Remove most of the meat from the chops using a sharp boning style knife. Keep at least 3 mm of fat, trimming away the excess. Leaving a small amount of fat behind will keep the skewers juicy. Cut lamb approximately into 2 cm cubes. Add the lamb to a bowl with the olive oil.

Step 2 – In a mortar and pestle, grind the Sichuan peppercorns into a coarse powder. Add the salt, ground cumin, cumin seeds, white pepper, chilli powder and gently stir. Add the spice mix to the lamb, mix all ingredients to evenly coat.

Step 3 – If desired, cover and refrigerate for 2 to 24 hours to marinate. If using wooden skewers, soak in water for 30 minutes.

Step 4 – Prepare the barbecue for cooking using direct medium-high heat (210°C - 250°C) and preheat as directed.

Step 5 – Thread the lamb onto skewers.

Step 6 – Brush the cooking grills clean with a wire brush. Grill the lamb skewers over direct medium-high heat, with the lid closed, until the lamb skewers have deeply caramelised, 8 minutes for a medium result, turning once.

Step 7 – Remove the skewers from the barbecue and leave to rest for a couple minutes before serving. Serve garnished with the fresh red chilli slices.

