

South African Style Lamb And Apricot Skewers



Ingredients

For the Skewers

750g lamb leg
3 cloves garlic
1 tbsp freshly grated ginger
2 tbsp apricot jam
2 tsp mild curry powder
1 tsp balsamic vinegar
2 tbsp olive oil
24 dried apricots

For the Chutney

3 tbsp apricot jam
3 tbsp fruit chutney
1 tsp freshly grated ginger
1/2 tsp mild curry powder
1/2 tsp balsamic vinegar

Lemon wedges to serve

Directions

Step 1 – Trim the lamb and cut into 2cm cubes. Prepare the marinade by adding the garlic, ginger, apricot jam, curry powder, balsamic vinegar and olive oil in a large bowl. Mix well then add the lamb and toss to coat. Allow to marinate for at least 1 hour. If using wooden skewers, soak in water for 30 minutes. Meanwhile soak the dried apricots in hot water for 15 minutes.

Step 2 – Prepare the BBQ for direct cooking over medium heat (180 – 200°C), ensuring the grills are clean.

Step 3 – Thread the marinated lamb pieces and apricots onto skewers. Place the skewers onto the grill and cook, turning regularly, until the meat is starting to char and is cooked to your liking. Remove the skewers from the BBQ and allow to rest, tightly covered in foil.

Step 4 – Make the chutney by combining all of the ingredients in a small saucepan and simmer over high heat, thinning with a little water if necessary. Stir regularly until reduced slightly.

Step 5 – Serve the skewers with the chutney and lemon wedges.

