

Qodban - Moroccan Marinated Lamb Kebabs

To serve 4 (will do more)

Italics indicate variations from original recipe (shown in brackets)

Marinade

3 tablespoons strained fresh lemon juice

6 tablespoons olive oil

1 teaspoon ground coriander seed (1½ tablespoons finely chopped fresh coriander)

1 crushed clove of garlic (2½ tsp finely chopped garlic)

1½ tablespoons finely chopped fresh parsley

1 teaspoon ground ginger

1 teaspoon turmeric

½ teaspoon ground cumin

1 teaspoon salt

2 lb lean boneless lamb

Put all marinade items in deep bowl and stir until mixed. Drop in lamb and turn with spoon to coat them well. Marinate at room temperature for at least 2 hours, or in the refrigerator for 6 hours, turning occasionally. Thread onto kebab sticks and grill over coals, under griller or on Bar-B-Q.

Ian Cooper

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