

## Spiced Lamb Kebabs



2 lbs. ground lamb (or; alternately, ground beef)

1-1/2 T parsley

2 red onions, chopped finely

2 garlic cloves, minced

1 t sweet paprika

1/2 t black cardamom

2 t cumin, ground

1 t black pepper, ground

1/2 t cloves, ground

1/2 t coriander seed, ground

pinch of: cinnamon & freshly grated nutmeg

salt, pepper

olive oil for grilling

Combine the lamb and all the spices in a bowl. Add salt and pepper. Mix and knead the mixture for about 10 minutes, really combining the flavors. Split the mixture into 12 parts and form each into a flat oval shape. Refrigerate for 30 minutes.

Preheat a grill pan to medium heat (or an outdoor grill).

Brush the ovals with olive oil and cook for 12-15 minutes, turning occasionally, until golden brown.

### *Captain's Note:*

*These are simple, and very nice served over fresh spinach seasoned with olive oil, salt and pepper. Or; with pita triangles rubbed with garlic and olive oil!*