

BBQ Lamb Skewers

Ingredients

- 1 kg lamb shoulder, cut into large bite sized chunks
- 2 tbsp ground cumin
- 1 tbsp chilli flakes
- 1 tbsp ground black pepper (as freshly ground as possible)
- 1 tsp ground szechuan pepper
- 2 tsp ground ginger
- 4 tbsp peanut oil (or other neutral flavoured oil)
- 4 tbsp soy sauce
- 4 cloves garlic, finely crushed
- salt to taste

Instructions

1. Combine all the ingredients (bar the lamb) to make a marinade, and then mix the lamb through with your hands, ensuring that it's evenly coated with the marinade.
2. Cover with cling film and leave to marinate for as long as possible - preferably overnight but if you're in a real hurry, half an hour will do.
3. Heat a grill or BBQ and thread the cubes of lamb onto skewers. If using bamboo skewers, be sure to soak them for at least an hour before using so that they don't splinter and don't catch on fire!
4. Cook the skewers, turning frequently, until the lamb is done to your liking.
5. Serve with plenty of salad.

<http://eatingadelaide.com/?p=1906>