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Indian Style Sheekh Kabab

SUBMITTED BY: Yakuta PHOTO BY: [Caroline C](#)

"This is a spicy and extremely flavorful recipe which will surely be a hit at any BBQ party."



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RECIPE RATING:



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PREP TIME **15 Min**
 COOK TIME **10 Min**
 READY IN **2 Hrs 25 Min**

DIRECTIONS

1. In a large bowl, mix ground lamb, onions, mint, cilantro, ginger paste, and chile paste. Season with cumin, coriander, paprika, cayenne, and salt. Cover, and refrigerate for 2 hours.
2. Mold handfuls of the lamb mixture, about 1 cup, to form sausages around skewers. Make sure the meat is spread to an even thickness. Refrigerate until you are ready to grill.
3. Preheat grill for high heat.
4. Brush grate liberally with oil, and arrange kabobs on grill. Cook for 10 minutes, or until well done, turning as needed to brown evenly.

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INGREDIENTS [\(Nutrition\)](#)

- 2 pounds lean ground lamb
- 2 onions, finely chopped
- 1/2 cup fresh mint leaves, finely chopped
- 1/2 cup cilantro, finely chopped
- 1 tablespoon ginger paste
- 1 tablespoon green chile paste
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons paprika
- 1 teaspoon cayenne pepper
- 2 teaspoons salt
- 1/4 cup vegetable oil
- skewers

REVIEWS



Reviewed on Jan. 25, 2004 by [Leadbelly](#)

Excellent! Finely chopped ingredients are a must, big chunks make the whole thing fall...



Reviewed on Jan. 25, 2004 by [Steve](#)

This is a great, unique BBQ recipe! You may need to add some bread crumbs to the mixture if...

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Reviewed on Jan. 25, 2004 by A. H. R.

This recipe is excellent. We love it! I made it twice - once using lamb and once using beef....



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Reviewed on Aug. 13, 2007 by [Caroline C](#)

3/5/06 This is a great recipe - I LOVE the combination of mint and cilantro! Also, when I make...



Reviewed on Mar. 3, 2006 by [ALZI](#)

I thought these kababs tasted fantastic. The chopped mint and cilantro really adds a lot of...



Reviewed on Jun. 17, 2006 by [SARAHCCOONNY](#)

Excellent! MashaAllah!



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Reviewed on Feb. 17, 2006 by [TUNISIANSWIFE](#)

I used the food processor to chop the onion and cilantro and had no problems with it falling...



Reviewed on Oct. 4, 2004 by [PRAVANJ](#)

very nice and yummy recipes. It was easy and very tasty

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Nutritional Information

Indian Style Sheekh Kabab

Servings Per Recipe: 8

Amount Per Serving

Calories: 310

Total Fat: 22.7g

Cholesterol: 76mg

Sodium: 665mg

Total Carbs: 5.9g

Dietary Fiber: 1.2g

Protein: 20.2g

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Reviewed on May 9, 2004 by CookingNovice

I did something a bit different: I used turkey instead of lamb.
And I don't use the two...



Reviewed on Mar. 6, 2004 by MRSROBINSON123

These were simple and had almost all been eaten before the
plate hit the table - wonderful

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