

Lamb Sis Kebab

Turkish · Main Course · Medium · 35 min total · Serves 4

Sis kebab means skewer kebab, and this version uses cubes of lamb leg marinated in onion, lemon, garlic and yogurt, then grilled with peppers and onion. It is a common home and restaurant kebab across Turkey.

Ingredients

- 2 lb boneless lamb leg or shoulder (trimmed of hard fat and cut into 1.5-inch cubes)
- 1 medium red onion (grated for the marinade)
- 3 cloves garlic (finely minced)
- 3 tbsp olive oil (extra virgin)
- 2 tbsp fresh lemon juice
- 0.5 cup plain Turkish or Greek yogurt (full-fat; tenderises the meat)
- 1 tsp Aleppo pepper (pul biber)
- 1 tsp dried oregano (Turkish oregano if you can find it)
- 1.5 tsp kosher salt
- 0.5 tsp black pepper (freshly ground)
- 1 large green bell pepper (cut into 1.5-inch squares)
- 1 medium yellow onion (cut into wedges, layers separated)
- 1 cup cherry tomatoes (for skewering)

Method

1. Combine the grated onion, garlic, olive oil, lemon juice, yogurt, Aleppo pepper, oregano, salt and black pepper in a large bowl, add the lamb cubes and toss well. Cover and refrigerate for at least 2 hours, or up to 24 hours, which is hands-off time.
2. Heat a grill to medium-high, about 400 to 450°F (200 to 230°C), or set a grill pan over medium-high heat. Soak wooden skewers in water for 30 minutes if you are using them.
3. Take the lamb out of the fridge 20 minutes before grilling and let excess marinade drip off. Thread the cubes onto skewers, alternating with pepper squares, onion wedges and cherry tomatoes, leaving a small gap between pieces so they cook evenly.
4. Grill the skewers for 10 to 12 minutes, turning every 3 minutes, until the lamb is well browned at the edges and reaches 135 to 145°F (57 to 63°C) in the centre. Lamb is best slightly pink inside, so do not cook it past medium.
5. Rest the skewers on a platter for 3 minutes so the juices settle back into the meat.
6. Slide the lamb and vegetables off the skewers and serve hot with rice or bulgur pilaf, warm lavash and a simple parsley salad.