

# Urfa Kebab

*Turkish · Main Course · Medium · 37 min total · Serves 4*

Urfa kebab, from Sanliurfa in southeastern Turkey, is hand-minced lamb seasoned with isot pepper, a sweet, smoky, slightly oily chili grown in the region. It is grilled on wide skewers and served on lavash.

## Ingredients

- 1.5 lb ground lamb (about 20% fat) (well chilled; mince by hand or pulse in a food processor)
- 1 small yellow onion (grated and squeezed dry)
- 2 cloves garlic (finely minced)
- 1.5 tbsp isot pepper (Urfa biber) (or 1 tbsp Aleppo pepper plus 1 tsp smoked paprika)
- 1 tsp ground cumin
- 1.5 tsp kosher salt
- 0.5 tsp black pepper
- 0.25 cup flat-leaf parsley (finely chopped)
- 4 lavash bread
- 2 medium ripe tomato (halved for grilling)
- 1 tsp sumac (for finishing)

## Method

1. Knead the chilled lamb with the grated onion, garlic, isot pepper, cumin, salt, black pepper and parsley for 5 minutes, until the mixture is sticky and holds together. Refrigerate it for 1 hour so it firms up.
2. Set the grill to high heat, about 450 to 500°F (230 to 260°C) at the grate.
3. Divide the mixture into 4 portions. With wet hands, shape each into a long, slightly thick sausage about 1 inch (2.5 cm) thick and 8 inches (20 cm) long, pressing it onto a wide skewer.
4. Grill the kebabs for 8 to 10 minutes, turning every 2 to 3 minutes, until browned and the centre reaches 160°F (71°C). Grill the tomato halves cut-side down for 3 to 4 minutes, until charred and soft.
5. Warm the lavash on the cooler side of the grill for 30 to 60 seconds per side until soft and speckled.
6. Slide each kebab off its skewer onto a lavash sheet, add a grilled tomato half, sprinkle with sumac, then roll it up and serve while hot.