

CURRIED LAMB SKEWERS WITH YOGHURT & MINT DIP

FOR THE SKEWERS: 450g Cranstons Lean Lamb Mince • 2 tsp Ground Cumin • 2 tsp Turmeric • Pinch Caster Sugar • 1 tbsp Sunflower Oil • 2 cloves Garlic, peeled and crushed • 1 tsp Ground All Spice • 20 Small Wooden Skewers (soaked in water) • Salt & Pepper

FOR THE DIP: 200g Thick Greek Yoghurt • 4 tbsp Mint Jelly

PREP: 2 - 24 HRS **COOKING TIME:** 18 MINS **SERVES:** 10

- Place the mince in a large bowl, add the remaining ingredients and mix well. Cover and marinate in the refrigerator for 2 hours or overnight.
- Mould the mince into 10 cylindrical sausage shapes (roughly 10cm) - 2 around each skewer.
- Cook the skewers under a pre-heated grill for 12 - 18 mins, turning occasionally until cooked.
- **For the dip:** In a small bowl mix ingredients together and set aside.
- Once the skewers are cooked, remove from the heat and serve with the dip, side salad and pitta breads.

Why not try... using Rosemary stalks in place of traditional skewers, remember to wrap the ends in foil to prevent burning!

FANCY A TEA TIME TREAT? WHY NOT TRY...

Spring Lamb Chops with Seasonal Veg, Grilled Lamb Steaks with Sweet Chilli Sauce or Lamb Stir Fry.

CRANSTONS SPRING LAMB

RECIPE CARD



PTO FOR...
LAMB TAGINE

Curried Lamb Skewers with Yoghurt & Mint Dip

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