



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Barbecued Lamb Cubes

Mangalda Kuzu Şiş



1.10 pounds leg of lamb
2 long aubergines
5 long green peppers
2 tomatoes

For Liaison:
1 small onion
1 tbsp olive oil
1 tsp salt
1/2 tsp crushed red pepper

- # Cut the leg of the lamb, and add grated onion, olive oil, salt and crushed red pepper, refrigerate it for 2 hours.
- # Wash the aubergines, dry, cut into circles, and rest them in salt water.
- # Cut each long green pepper into 4-5 pieces, cut the tomatoes properly.
- # Place the meat, peppers pieces, aubergine pieces, tomato to the skewers.
- # Barbecue them.
- # Remove them from the skewers while serving.

Note: If you can't barbecue them, you can grill them also.