

spiced goat kebabs

cut off and cubed maybe 1/2 pound of the best flank meat and placed in a bowl. Then I combined 1 Tbl coriander seed, 1 Tbl cumin seed, 1/2 Tbl caraway seed, 1/2 Tbl cinnamon ,a few cloves, a few black peppercorns, and some salt and ground them finely in our large mortar. These were mixed in with the meat, as was a thick handful of fresh mint finely chopped.

Once the coals were nice and hot, I dropped in a large handful of dried cedar branches just before placing the skewered meat on the grill; this generated some nice, aromatic flames to sear the meat. These were cooked for 3-4 minutes a side until just blackened. The spices make a good crust protecting the tender meat, and the fresh mint gives a really nice complementary flavor. This was served with a side of grilled sweet corn along with red onions & squash that were grilled after the meat. Cold beer and a perfectly ripe market watermelon capped an excellent summer meal that took very little work.

Via cherthollowfarm.blogspot.com