



“Turkish-Greek Cuisine!”

Lamb Kofte Kebab:

2 ½ lbs. lamb shoulder, cubed or ground
6 oz. bread, dried
5 garlic cloves, chopped
3 oz. sour cream or Greek yogurt
2 oz. flat leaf parsley
1 tsp salt
¼ tsp black pepper
red pepper flakes, to taste
20 flat skewers

1. Grind lamb cubes with bread and garlic in a meat grinder (or mix already ground lamb with bread and garlic).
2. Add sour cream, parsley, salt, pepper, and red pepper flakes. Let rest for 15 minutes.
3. Form ground lamb mixture into cylinder shapes and place on oiled skewers.
4. Grill on a char-broiler set on moderate heat.
5. Serve with tzatziki yogurt sauce or lemon wedges.

*Tzatziki: sauce made of yogurt, cucumbers, garlic, and mint.