

Broiled Ground Lamb

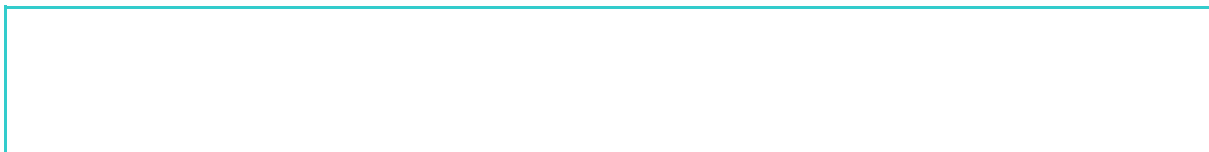
Category: Lamb

Servings: 4

Rating: 10

Source: Time-Life, The Cooking of India

Description:



Ingredients:

!saffron	1/2 teaspoon
ground lamb	1 pound lean
ionion	1 cup finely chopped
icoriander	1/4 cup finely chopped
ichick pea flour	1/4 cup
ialmonds	1/4 cup blanched unsalted ground in a spice grinder
igingger	2 tablespoon finely chopped
ilemon juice	3 tablespoon
'plain yogurt	2 tablespoon
iground cumin	1 teaspoon
icoriander, ground	1 teaspoon
isub-recipe	1/2 tablespoon Garam Masala
isalt	2 teaspoon

Instructions:

Sprinkle the saffron threads into a small ungreased skillet and toss over moderate heat for 30s. Cool and crumble and cover with 1T boiling water. Soak for 5m or so. Combine the ground lamb, onions, fresh coriander, chick pea flour, almonds, ginger, lemon juice, yoghurt, cumin, ground coriander, 1 t of garam masala, and the salt. Mix until smooth and then beat in the saffron and its water. Let the mixture sit uncovered at room temperature for 30m. Make into patties or sausage shapes on skewers and BBQ over very hot coals. To serve, sprinkle with 1/2 t garam masala.