



Spiced Lamb Skewers with Dates and Lemon

Colu Henry

Feeds 4 to 6

INGREDIENTS

1 ½ pounds boneless leg of lamb, cut into 1 ½ pieces

1 ½ teaspoons kosher salt, such as Diamond Crystal

2 teaspoons dried mint

2 teaspoons turmeric

1 ½ teaspoons ground cumin

1 teaspoon Aleppo pepper or ½ teaspoon red pepper flakes

½ teaspoon cinnamon

3 garlic cloves grated

¼ cup olive oil, plus more for grilling

10 to 15 pitted dates

1 medium red onion, cut into small wedges

1 large lemon, cut into small wedges

2 cups labneh or or sour cream

2 tablespoons fresh lemon juice

1 tablespoon za'atar

2 tablespoons finely chopped herbs such as fill, parsley or cilantro

Olive oil for drizzling

Flaky salt for finishing (optional)

Grilled flatbread or pitas for serving. I also like to put out some sliced Persian cucumbers that I drizzle with olive oil, some salt and water herbs I have around.

Also, I prefer using metal skewers, if you use wooden ones, make sure to soak them in water first.

METHOD

For the skewers:

In a large bowl add the lamb, salt, spices and garlic. Add in the olive oil and stir everything together until the lamb is well coated in the spice mixture. Refrigerate for at least an hour and up to overnight. Take the lamb out of the refrigerator about an hour before serving to come to room temperature.

Thread the lamb onto the skewer, followed by a date, a piece of onion and a piece of lemon. Repeat with remaining lamb and brush each skewer with a bit of olive oil.

Build a screaming hot fire or if using gas, take it as hot as it will go. Grill the lamb, flipping occasionally, until the lamb is brown and golden, about 6 minutes total for medium rare. Transfer to a plate or platter.

Serve with the labneh alongside as well as grilled flatbreads or pita.

For the labneh:

In a bowl add the labneh or sour cream and the lemon juice and a good pinch of salt. Stir together and adjust with more salt as needed. Top with the za'atar, herbs and a good drizzle of olive oil and a few pinches of flaky salt, if using.

Homemade Flatbread

Adapted from Kelly Mariani

Yields 4 big or 6 small flatbreads

INGREDIENTS

$\frac{3}{4}$ cup warm water

1 package instant yeast

$\frac{1}{2}$ teaspoon sugar

$\frac{1}{2}$ cup all-purpose flour

Whisk together all the ingredients and let them rest for 15 minutes.

Add in the following to the mixture:

2 cups all-purpose flour

2 tablespoons olive oil

1 teaspoon kosher salt

Mix in $\frac{1}{4}$ cup sour cream or full fat yogurt

METHOD

Knead the dough for 2 minutes, then let it rest for 10 minutes covered with plastic. Knead it again for another minute and place into an oiled bowl. Cover the bowl with plastic, and leave to rise on the counter for 2 hours.

Roll out the dough into 4 to 6 balls and dust with flour. Cover and leave to rise for one hour until cooking.

Use your hands or a rolling pin to stretch or roll the dough out until it's about $\frac{1}{4}$ inch thick. Heat a pan on medium high, add a nub of butter and cook flatbreads on both sides until golden brown. Alternatively, you can place the dough right onto an oiled grill.