

IRAQI KEBABS

with Eman Alabbassi

Ingredients:

- 1/2 kilo mince meat (lamb or beef) half of each preferred
- 1 medium onion – minced
- 1 medium tomato
- Handful of chopped celery leaves
- Pinch of salt to taste
- 1 teaspoon black pepper, turmeric and curry spice (optional)
- 5 tablespoons plain flour – you can increase if the mixture is runny

Method:

1. Chop the onion, tomato and celery leaves in a food processor or by hand
2. Add the ingredients to the minced meat
3. Add flour and spices/salt
4. Press the ingredients together like a dough
5. Shape the dough as you like and fry. Not very thick or thin, so ingredients cook thoroughly.
6. Place cooked kebab on paper towel and sprinkle sumac (spice found in Coles or any Afghanian shop)

Enjoy it with bread and salad.