

Lamb Kebabs

Ingredients

2 pounds ground lamb
Zest and juice of 1 lemon
1 teaspoon fine sea salt
1 teaspoon pepper
1 teaspoon ground sumac*
1 teaspoon ground cumin
1/2 onion, finely chopped
2 garlic cloves, minced
1/2 cup plain fine dried bread crumbs
2 tablespoons olive oil

Preparation

1. Preheat broiler. Gently mix meat, lemon zest and juice, seasonings, onion, garlic, and bread crumbs in a medium bowl just until combined.
2. Form meat mixture into 18 balls (about 2 in. each) and slide 3 onto each of 6 metal skewers. Put on a baking sheet and brush with oil.
3. Broil, turning once, until browned and done the way you like, 10 minutes for medium. Serve meatballs with hummus, pita, and green salad.

*Find ground sumac, made from tart red edible sumac berries, in the spice aisle of well-stocked grocery stores.