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## Lamb Kofta

Prep 30 minutes | Cook 5 minutes

### Ingredients

4 cloves garlic, minced  
1 tsp kosher salt  
1 pound ground lamb  
3 tbsp sweet onion, grated  
3 tbsp Italian parsley  
1 tsp ground cumin  
1/2 tsp ground cinnamon  
1/4 tsp cayenne pepper  
1/4 tsp black pepper  
28 bamboo skewers, soak in water 30 minutes

### Directions

Mash the garlic into a paste with the salt using a mortar and pestle or the flat side of a chef's knife on your cutting board.

Mix the garlic into the lamb along with the onion, parsley, cumin, cinnamon, cayenne pepper, and pepper in a mixing bowl until well blended.

Form the mixture into 28 balls. Form each ball around the tip of a skewer, flattening into a 2 inch oval; repeat with the remaining skewers.

Preheat an outdoor grill for medium heat.

Cook the skewers on the preheated grill, turning occasionally, until the lamb has cooked to your desired degree of doneness, about 6 minutes for medium.

Serve with Tzatziki yogurt sauce

### **Tzatziki: Yogurt Sauce (Greek yogurt and cucumber sauce)**

Ingredients | Yield: 1 1/4 cups

1 cup Greek style "plain" yogurt  
2 mini cucumbers  
2 tsp kosher salt, plus a pinch  
1/2 clove garlic  
1 teaspoon fresh lemon juice  
1 1/2 tbsp fresh dill, chopped

### Directions

Put the yogurt in medium bowl.

Grate the cucumber on the large holes of a box grater into another bowl. Sprinkle with the 2 teaspoons salt and rub into the cucumber with your hands.

Set aside 20 minutes, and then squeeze the cucumbers to express as much liquid as possible.

Smash the garlic, sprinkle with a generous pinch of salt, and, with the flat side of a large knife, mash and smear the mixture to a coarse paste.

Stir the cucumber, garlic, lemon juice, and dill into the yogurt. Refrigerate for at least 1 hour before serving.