

dum ke kebab

preparation time: 20 minutes
Cooking time: 15 minutes
chilli rating: medium

difficulty level: medium
Serves: 4/6 as a starter



ingredients

marinade

½ bunch fresh mint,
chopped
½ bunch fresh, chopped
1 tsp fresh garlic, ground
1 tsp fresh ginger, ground
1 tsp nilgiri's garam masala
salt, to taste
2 onions, chopped
500 g minced chicken

"smoking"

2-3 two-inch cinnamon
sticks
3 tbsp vegetable oil
vegetable oil, for brushing
2-3 lemon wedges

method

To make the marinade, mix together the chopped herbs, ground garlic and ginger, garam masala, salt and chopped onion. Season to taste.

Add the minced chicken to the marinade and mix well.

Divide the mixture into lemon-sized dumplings and flatten them to make kebabs of approximately two-inches across.

To start the 'smoking' process, heat the BBQ and place the cinnamon sticks and vegetable oil on the charcoal, or heat beads, until they start to smoke. (See Ajoy's tips.)

Place the kebabs around the smoking cinnamon and cover with a large lid to ensure the smokey flavour permeates the kebabs. (See Ajoy's tips.)

Cook for a few minutes on one side only, until the kebabs are golden-brown.

Serve hot with the lemon wedges, *mint raita* (see *Accompaniments*) and a green salad.

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