

# **Armenian Lamb Kebabs**

adapted from [\*Sunset Magazine\*](#)

*serves 4*

1 pound ground lamb

2/3 cup finely minced onion

3 tablespoons minced flat leaf parsley

1 teaspoon minced mint leaves

3/4 teaspoon ground cumin

1 teaspoon paprika

1 clove of garlic, minced

3/4 teaspoon salt

1/2 teaspoon ground pepper

2 teaspoons tomato paste

1 tablespoon lemon juice

Mix all ingredients together. Form into logs around skewers. Chill covered from 30 minutes to allow mixture to become firm.

Grill over hot grill, flipping twice until meat is cooked through. (If skewers are unwieldy, abandon them).

Serve with Greek Salad.

## **Greek Salad**

*serves 4*

1 medium cucumber, peeled, seeded, and sliced

1 cup diced tomato

1/4 cup thinly sliced red onion

1/4 cup chopped kalamata olives

1 cup packed baby spinach leaves, thinly sliced

3 tablespoons chopped parsley

1 tablespoon minced mint

1/3 cup crumbled feta

2 tablespoons red wine vinegar

1 tablespoon olive oil

1/2 teaspoon salt

1/4 teaspoon ground pepper

Toss cucumbers through feta in a large bowl. In a separate bowl, whisk the oil slowly into the vinegar. Season with the salt and pepper. Pour dressing over salad and toss. Serve immediately.