

Le' Spice African Tsire Spice Mix Recipe:

Tsire Crusted Lamb Kebab



Serve 6 or 8

Ingredients

- 1 Kg lamb cubes
- 1 teaspoon of garlic paste
- 1 teaspoon of ginger paste
- 2 teaspoon of salt (or adjust the salt to your own taste)
- 1 juice of lemon
- 1 capsicum cut into 2.5 cm squares
- 4 teaspoon of **Le' Spice African Tsire Spice Mix**

Method

Put the lamb cubes in a zip lock bag or any large plastic bag
Add the lemon juice, salt, garlic and ginger paste and **Le' Spice African Tsire Spice Mix**.

Massage and rub all of the seasonings onto the lamb cubes
Let it marinate overnight or for at least 1 hour if you are short of time.
Soak the wooden skewers in the water for at least 2 hours or overnight.
When you are ready to grill the lamb cubes, skewer the marinated lamb cubes and capsicums.

Pre-heat the grill and grill the lamb 10 minutes on each side.

Serve it with nice garden salads or sliced tomatoes.