



Lamb on a stick – Kabob and Piri Piri shrimps

NIBBLEDISH CONTRIBUTOR

Ingredients

So I had some friends come by last weekend, and I just felt like cooking up a feast....it was like a friendship appreciation day.

I bought a whole leg of Lamb from Australia, some fresh shrimps and cooked it up on the BBQ.

Here we have some Lamb kabobs in my special marinade with some Piri Piri Shrimps and some Red potato salad

Ingredients:

PART 1 - Lamb

- Leg of Lamb (I got mine from Costco - they ship it from Australia) - I used half for the kabobs
- 1/2 cup yogurt
- 2 Springs rosemary
- 1 Clove of garlic
- 2 Lemons
- Salt/pepper
- 1 Tbsp red chili flakes
- Olive oil

PART 2 - Piri Piri Shrimps

- Fresh black tiger shrimps
-

-
- 4 Tbsp of lemon
 - 3 Tbsp bread crumbs
 - President's choice Piri Piri sauce
 - Salt/pepper

Instructions

PART 1 - Lamb

1. Carve most of the fat off the lamb. Cut lamb into 1 inch pieces, wash and pat dry
2. Take the lemons and juice them in a bowl. Keep aside
3. In a blender, combine garlic, rosemary, salt, 1/4 olive oil and juice of 1 lemon.
4. Blend and make a paste.
5. Place lamb in a bowl, add salt/pepper, chilli powder, yogurt and garlic and rosemary paste.
6. Mix well and let marinade for 6 hours or even longer if you prefer(that's all the time I had)
7. Place meat on skewer. Turn BBQ to high and place meat on BBQ and sear each side. Immediately turn of the side the meat is on and leave other side of burners on. Place heat on medium/high and let slow cook for 1 hour. Then place BBQ on high and finish them off to medium or however way you like them.

PART 2 - Piri Piri Shrimps

1. Peel shrimp shell off and remove tail. Wash and pat dry
2. Take a large zip lock bag and place shrimp in bag. Add pinch of salt and pepper, lemon, bread crumbs and enough Piri Piri sauce to coat the shrimps.
3. Seal you bag and Shake your bag like you were out in the sea catching shrimps
4. Let marinade for 30 minutes.
5. place shrimp on skewer, place on BBQ on Medium heat for about 2 minutes per side. near the end, smother sauce on shrimps and serve em while they hot

You will not be disappointed in this recipe and this sauce is just to die for. It is so good.

OHHH and I totally forgot, add garlic into the mix as well. DUHH....how could I forget.

You can just use the sauce on its own, but you know me...I like to add a twist. Even

adding a splash of tequila would be awesome. A splash for the shrimp and a BIG splash for you