

Beef Kebabs Recipe

Ingredients: Serves 4

250g beefsteak
4 tablespoons yogurt
2 tablespoons lemon juice
1-inch piece of ginger, grated
1 clove garlic, crushed
1 teaspoon ground cumin
½ teaspoon ground coriander
½ teaspoon chili powder
1 teaspoon salt
Oil

Method:

Cut the meat into 2-inch cubes and marinate it with a mixture of the yoghurt, lemon juice, ginger, garlic, cumin, coriander, chili powder and salt. Cover and refrigerate for 12 hours, turning the meat regularly so it is well marinated. Thread the meat onto metal skewers and broil under a hot flame. This enables you to collect the juices with a pan so that you can brush the meat while it is cooking. When the meat is done to your liking, remove and serve.

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