

BIG SKY BEEF KABOBS

From Guest Blogger Jon Bennion

INGREDIENTS FOR SKEWERS:

- ½ minced onion
- 1 pound Felton Angus Beef Ground Beef
- 2 minced cloves garlic
- ¾ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon ground cumin
- 2 tablespoons freshly chopped parsley
- 2 tablespoons freshly chopped cilantro

INGREDIENTS FOR SAUCE:

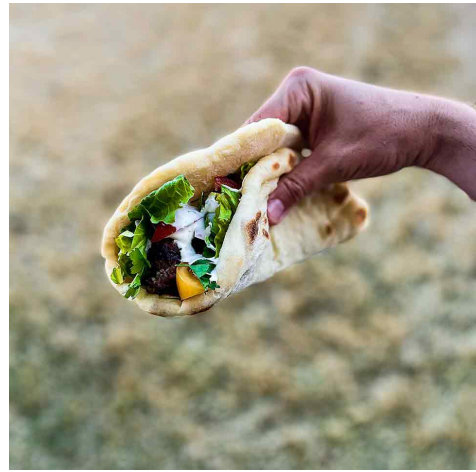
- 3 tablespoons mayonnaise
- 3 tablespoons plain yoghurt
- 2 tablespoons of buttermilk or heavy cream
- Zest of ½ lemon
- 1 clove of garlic ground into paste or ½ teaspoon of granulated garlic
- Pinch of salt and black pepper
- Optional: freshly chopped parsley and/or cilantro

INGREDIENTS FOR SANDWICH:

- 3-4 flatbreads, pita, lavash, or flour tortillas
- Two small tomatoes or one large tomato
- Chopped lettuce

DIRECTIONS:

1. Mix the hamburger with minced onion and garlic, fresh herbs like parsley and cilantro and season well with salt, pepper, and cumin.
2. Double up the regular skewers and pack the meat on close until it's hugging those skewers tight. You should be able to get 3 large skewers or 4 medium skewers from the one-pound recipe.
3. Your grill should be extra hot, where you can cook the skewers a few minutes on each side – about 6-8 minutes total.



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