



## #607A-TURKISH BEEF KEBAB Serve 4 to 6 as an appetizer

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| 1 pound ground beef or lamb          | 4 green bell peppers, seeded and halved lengthwise |
| 1 onion, chopped                     | Olive oil  |
| 1/4 cup pine nuts                    | Salt   |
| 1 teaspoon crushed red pepper flakes | Freshly ground black pepper                        |
| 1 teaspoon ground cayenne            | Pita bread, for serving                            |
| 1 teaspoon ground cumin              | 1/2 cup chopped fresh parsley, for garnish         |
| 1 tablespoon dried oregano           |  |
| 4 large tomatoes, halved lengthwise  |  |

In a large mixing bowl, combine the beef, onion, pine nuts, pepper flakes, ground red pepper, cumin, and oregano, and mix well. Cover the bowl with plastic wrap and refrigerate for 8 to 10 hours.

**Preheat a charcoal or gas barbecue to 375°F.**

Shape the meat mixture into 8 to 10 oblong pieces, about 1 inch thick by 4 inches long; chill for 20 minutes. Thread the meat lengthwise onto the skewers. Transfer to the grill and cook over indirect heat, 4 to 5 minutes per side for medium-rare. If you have a large grill you can cook the vegetables at the same time, otherwise do the meat first and keep it wrapped in foil.

Brush the tomatoes and peppers with olive oil and season with salt and pepper. Place the vegetables on the grill rack over direct heat. Cook, turning once, until the tomatoes are bubbling and start to get charred, about 10 minutes. Meanwhile, warm the pitas on the cool side of the grill, turning them frequently; do not burn them.

Remove the meat from the foil, sprinkle with parsley, and serve with the vegetables and warmed pita bread as an appetizer.

