

Kuzu ?i?

Traditional Turkish Kuzu ?i? (lamb kebab) recipe. Marinated lamb cubes grilled to perfection. Easy BBQ recipe with authentic Middle Eastern flavors.

1h	12 min	1h 12min	4	Medium
HAZIRLIK	PI?IRME	TOPLAM	PORSIYON	ZORLUK

Kuzu ?i?

Malzemeler

- 400 g stew meat

Yap?l???

- Prepare the marinade**

Combine olive oil, lemon juice, minced garlic, diced onion, Turkish spices, salt, and pepper in a large mixing bowl. Whisk together until well blended and the salt is dissolved, about 1 minute.
- Prepare the lamb**

Cut 400g lamb into uniform 3-4cm cubes, trimming away any excess fat or silverskin. Pat the meat dry with paper towels.
- Add the lamb cubes to the marinade and toss until every piece is thoroughly coated. Cover the bowl with plastic wrap and refrigerate for at least 1 hour, or up to 6 hours for deeper flavor.**
- Prepare for grilling**

Remove the marinated lamb from the refrigerator 30 minutes before cooking to bring to room temperature. Thread the lamb onto metal skewers, leaving 5mm gaps between pieces for even cooking.
- Reserve 2-3 tablespoons of the leftover marinade in a small bowl for basting during cooking.**
- Grill the kebabs**

Preheat your grill to medium-high heat (200-230°C/400-450°F) and clean the grates thoroughly. Brush the grates with oil to prevent sticking.
- Place the skewers on the grill and cook for 5-6 minutes without moving them, until the bottom develops a golden-brown char.**
- Turn the skewers over and cook for another 5-6 minutes, basting with the reserved marinade halfway through, until the lamb is charred on all sides and cooked to medium (internal temperature of 60°C/140°F).**
- Rest and serve**

Transfer the skewers to a serving platter and let rest for 3 minutes to allow the juices to redistribute. Serve immediately while hot.

?puçlar?

Allow lamb to come to room temperature 30 minutes before grilling for more even cooking and better texture.

Soak wooden skewers in water for at least 30 minutes before use to prevent burning during grilling.

Don't overcrowd the skewers - leave small gaps between meat pieces to ensure even cooking and proper char development.

Preheat your grill to medium-high heat and oil the grates to prevent sticking and achieve beautiful grill marks.

Turn the skewers only once during cooking to develop a proper crust while keeping the interior tender and juicy.

Let the cooked meat rest for 2-3 minutes after grilling to allow juices to redistribute throughout the meat.

If flare-ups occur during grilling, move skewers to a cooler part of the grill temporarily rather than using water.