

Chenjeh Kabab

Ingredients

- 1/8 tsp powdered saffron
- 2 Tbsp hot water
- 1/2 white onion, peeled and coarsely chopped
- 3 garlic cloves, smashed
- juice from 1 lime
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 1 1/2 lbs lamb or beef, cubed

Directions

In a small bowl mix saffron with hot water and set aside.

Put chopped onion, garlic cloves, lime juice, salt and pepper in the bowl of a food processor or the jar of a blender. Process until smooth. Mix in the saffron water.

Place lamb or beef in a bowl. Add the onion mixture and stir well. Cover and refrigerate for 3-24 hours.

Preheat grill to medium about 350°F. Grease the racks. Remove chicken from the refrigerator and thread in metal skewers. Place on the grill and cook until done, about 10-15 minutes, turning once.