



# BBQ LAHME MESH'WEHE

## INGREDIENTS

- 1kg lamb back strap
- ¼ tsp onion, minced
- ¼ tsp Yalla Yalla
- 1 tsp pomegranate molasses
- ¼ tsp Shawarma Spice
- ¼ tsp crushed black pepper
- ¼ tsp sea salt
- ¼ tsp rice bran oil

## METHOD

Cube the meat (60-70g pieces).

Place in a bowl and toss with the other ingredients.

Refrigerate for 2 hours, allowing the meat to marinate and flavours to develop.

Skewer the lamb, or cook as they are.

Cook evenly to your liking on a barbecue grill, turning just once.