

- Easy No Sweat Recipe -



Coyote Kebabs

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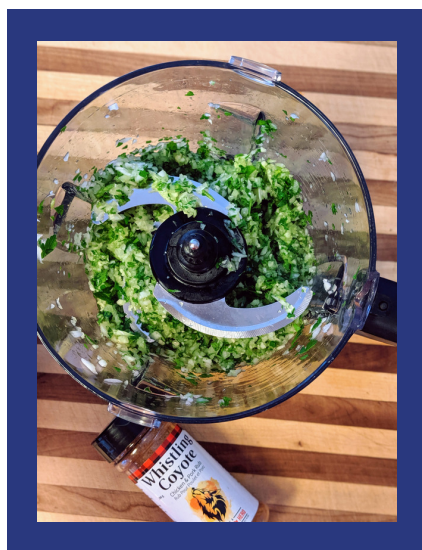
These tender and beefy torpedoes are easy to make and fun to eat! These were Inspired by my trip to Israel in June 2019. Even though this spice was designed for chicken and pork, Whistling Coyote rocks beef, and even fish. You can serve these tasty kebabs with the *Spicy Lemon Tahini Sauce* but another spicy sauce would be great too.

Makes about 16 kebabs

1 large onion, cut into 8
1/2 a bunch of flat leaf parsley, including leaves and stems
4 large cloves garlic

2 lbs ground beef
1 1/2 tbsp **Whistling Coyote Chicken & Pork Rub**

1. Soak 16 bamboo skewers in water for one hour.
2. In a food processor bowl, combine the chopped onion, parsley and garlic. Process until finely chopped and no large pieces remain.
3. In a large bowl, place the ground beef, **Whistling Coyote** and chopped onion-parsley mixture. Using your hands, combine until all ingredients are fully incorporated.



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4. Take some of the mixture and form it into a ball about the size of pingpong ball. Then form it into a torpedo about 3 1/2" long with slightly tapered ends. Set on a flat platter. Continue until the mixture is fully used. Place the platter in the refrigerator for 1 hour.

5. Meanwhile, preheat the BBQ. If using charcoal, ensure the charcoal has turned grey before BBQing. The grates must be very hot before setting the kebabs on the grill. Very hot grates will ensure that the kebabs don't stick during cooking.

6. Remove the kebabs from the fridge. Thread one skewer through each lengthwise. Place over indirect heat, ensuring that the skewer end is not directly over the coals or they will incinerate.

7. Grill, turning frequently for about 15-20 minutes. The kebabs will be delicate and soft in the beginning so handle them gently. They will firm up as they cook. Serve with the *Spicy Lemon Tahini Sauce*.



Spicy Lemon Tahini Sauce

2-3 heaping tbsp of tahini paste

juice of 1/2 a lemon

water, as needed

1/4 tsp garlic powder

1 tsp ground cumin

1 tsp Sambal Oelek (chili-garlic paste) + more for garnish

pinch salt

Place the tahini paste in a shallow bowl. Add the lemon juice & mix together using the back of spoon. The mixture will become very thick.

Add about 2 tbsp water; continue to mix. Add water, 1 tbsp at a time, until you have a smooth sauce about the thickness of pudding. Add the garlic powder, cumin, Sambal Oelek, & salt. Adjust seasonings. Transfer to a serving bowl. Drizzle with some Sambal Oelek before serving.