

Souzoukaklia

(Ground Beef Skewers)

Ingredients:

2 lbs ground beef
1 1/3 large onion, chopped
½ cup chopped raisins
1 tbsp chopped (dried) parsley
1 tsp cayenne pepper
1 tsp ground cinnamon
1 tsp ground coriander
2 pinches ground nutmeg
1 tsp sugar
Salt & pepper to taste
2 tbsp vegetable oil
12 wooden skewers soaked in water

Directions:

- Preheat grill to medium high.
- In a large bowl, mix together all the above ingredients. Mix well.
- Divide into 12 balls, and form these into flat sausages around skewers.
- Lightly brush all sides with oil.
- Arrange skewers on grill, and cook for approximately 10 minutes, turning occasionally to brown evenly. You will need the assistance of a spatula to turn them with our breaking.

WNK
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