

# Turkmen skewers







### **Ingredients (4 skewers)**

**1 lb boneless lamb or beef, cut into 2-inch cubes**

**1 onion, sliced**

**1/4 cup red wine vinegar**

**1/4 cup dry red wine**

**3 garlic cloves, minced**

**1/2 teaspoon ground coriander**

**14 teaspoon of crushed pepper (optional)**

**1/2 bunch parsley, chopped**

**1/2 teaspoon kosher salt**

**1/2 teaspoon ground black pepper**

**1/4 cup vegetable oil**

## Preparation...

- Mix all the ingredients in a glass bowl. Cover and marinate in the refrigerator for a few hours and up to 24 hours.



- Drain the meat and pat dry with paper towels. Discard marinade and onion



- Divide the meat evenly among 4 skewers and grill on BBQ (preferably charcoal) for about 15 minutes, turning them occasionally.



- Arrange the skewers on a platter and serve immediately.



- The meat is traditionally removed from the skewers by wrapping hot flatbread around them and sliding it. The skewers are served with various salads.

