

LAMB KOFTAS WITH MINTED FETA SAUCE

- 500g** Lamb mince
- 1** Tbsp dried oregano
- 1** Tbsp ground cumin
- 1** Tsp chili powder
- 1** Tsp garlic powder
- 1½** Cup Greek yogurt
- ¼** Cup chopped mint leaves
- Juice of **½** lemon
- 200g** Sheep or goat's milk Feta cheese, crumbled
- Lebanese or pita bread
- 1** Lebanese cucumber, sliced
- ½** Small Spanish onion, thinly sliced
- Sea salt and fresh ground black pepper

Remove lamb mince from fridge and bring to room temperature.

In a mixing bowl, add the herbs and spices to the lamb and season with salt and pepper. Knead with hands until the meat becomes sticky.

Wash hands and have a bowl of water handy to dip hands into. Wet hands will make the meat easier to roll.

Divide the mince into 12 portions and roll each with wet hands to make short fat sausages.

Skewer each kofta with a pre-soaked bamboo skewer.

In a small bowl combine the Greek yogurt with chopped mint, lemon juice, crumbled feta and season to taste.

Get the BBQ hot. Cook lamb koftas on the flat hotplate side of the BBQ.

Serve with pita bread, cucumber slices, sliced onion, lettuce and minted feta sauce.

SERVES 4