Grilled Lamb Meatballs and Zucchini Kebabs

(Makes 4 servings)

Preparation time: 20 min
Chilling Time: 30 min
Cooking Time: 8 min
Difficulty: easy

Ingredients:
1 tablespoon coriander seeds
2 teaspoons cumin seeds
1/3 cup breadcrumbs
2 - 3 tablespoons water
2 cloves garlic, peeled and minced
Salt and freshly ground black pepper, to taste
1 tablespoon chopped fresh rosemary,
plus extra if using wooden or metal skewers
2 scallions, cleaned, trimmed and minced
1 1/2 pounds ground lamb
3 tablespoons lemon juice
1 egg, beaten
1 - 2 fresh zucchini, rinsed and trimmed
8 sprigs rosemary for skewers or wooden or
metal skewers
Oil, for brushing

Method:
1. Dry roast coriander and cumin seeds in a skillet. Crush spices using a pestle and mortar.
2. Combine breadcrumbs and water, adding one tablespoon at a time. Stir in garlic, salt, and pepper.
Add chopped rosemary, scallions, ground lamb, lemon juice, egg and crushed spices. Mix well and roll
into 24 balls. Chill for 30 minutes to let the flavors incorporate.
3. Meanwhile, prepare the grill for direct grilling and preheat to high.
4. Cut the zucchini in half lengthwise and cut into 3/4-inch slices.
5. Rinse the rosemary sprigs and shake dry. Pluck the leaves and roughly chop. Thread the zucchini
and meatballs on the rosemary sprigs or skewers. Brush with oil, season with salt and pepper and
sprinkle with chopped rosemary leaves.
6. Brush the grill grate with oil. Place the kebabs on the hot grill and cook for about 8 minutes,
turning once or twice, or until desired doneness is achieved. Serve immediately.