

Zahem Meshwy (Lamb Shish Kebabs)



Servings: 6



Prep: 40 min.



Cook Time: 1 hr.

INGREDIENTS

2 LBS BONELESS LEG OF LAMB,
FAT TRIMMED, AND CUBED

6 TBSP OLIVE OIL

2 TBSP KOSHER SALT

1 TSP BLACK PEPPER, DIVIDED

1 MEDIUM WHITE ONION,
PEELED & ROOT END TRIMMED

1 MEDIUM RED BELL PEPPER,
CUT INTO 1 INCH PIECES

1 MEDIUM YELLOW BELL
PEPPER, CUT IN 1 INCH PIECES

1 MEDIUM GREEN BELL PEPPER
CUT INTO 1 INCH PIECES

6 SMALL MUSHROOMS, HALVED

15 LARGE GRAPE TOMATOES

3 LEBANESE-STYLE PITA
ROUNDS

DIRECTIONS

1 Pat lamb dry using paper towels, and place in a large bowl. Add 3 tablespoons oil, 1 tablespoon salt, 1/2 teaspoon paprika, and 1/4 teaspoon black pepper to lamb; toss until well combined. Cover bowl with plastic wrap; refrigerate at least 2 hours or up to

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24 hours. Remove lamb from refrigerator, and let stand at room temperature 30 minutes.

2 Meanwhile, preheat grill to medium-high (400°F to 450°F). Cut onion in half lengthwise. Slice each half into 1-inch-thick wedges, slicing into only the first 3 or 4 outer layers; reserve remaining onion core for another use. Combine onion wedges, bell peppers, mushrooms, tomatoes, remaining 3 tablespoons oil, remaining 1 tablespoon salt, remaining 1/2 teaspoon paprika, and remaining 1/4 teaspoon black pepper in a large bowl; gently toss to coat. Set aside until ready to use.

3 Thread about 5 lamb cubes onto each of 10 (8-inch) wooden skewers, making sure to keep at least 1/4 inch of space between cubes to promote even cooking. Thread onion wedges, bell peppers, and mushrooms evenly onto 4 (8-inch) wooden skewers. Thread tomatoes onto 2 (8-inch) wooden skewers. Place lamb skewers on lightly oiled grill grates; grill, uncovered, turning occasionally, until well browned on all sides and slightly pink in the middle, 8 to 10 minutes. Transfer grilled lamb skewers to a platter. Place vegetable skewers on lightly oiled grates; grill, uncovered, turning occasionally, until tender and lightly charred, 6 to 8 minutes for tomato skewers and 10 to 12 minutes for mixed vegetable skewers. Transfer grilled vegetable skewers to platter with lamb.

4 Cut each pita in half lengthwise, and split each pita half at the seam. Spread about 3 tablespoons muhammara over each pita piece, and top each with about 1/3 cup grilled lamb, about 1/4 cup grilled vegetables, and about 1/4 cup biwaz. Fold pitas in half, and serve.

Spiced Cherry & Strawberry Pie



Servings: 8



Prep: 20 min.



Cook Time: 1 hr.

INGREDIENTS

2 LBS PITTED CHERRIES
1 CUP CASTER SUGAR
2 VANILLA BEANS, SPLIT
SEEDS SCRAPED
1 CINNAMON QUILL
1 TSP ALLSPICE
¼ TSP FRESHLY GRATED NUTMEG
1 ORANGE, FINELY GRATED ZEST AND
JUICE
2 TBSP CORNFLOUR
2 GRANNY SMITH APPLES, COARSLY
GRATED

¼ CUP STRAWBERRIES, HULLED,
HALVED
1 EGG LIGHTLY BEATEN
1 TBSP DEMERARA SUGAR
THICKENED CREAM TO SERVE

PIE CRUST

2¼ CUPS PLAIN FLOUR
¼ CASTER SUGAR
1¼ CUP COLD UNSALTED BUTTER,
CUT INTO 2CM PIECES
¼ APPLE CIDER VINEGAR

PREPARATION

1 For the pie crust, place vinegar in a jug with 1/2 cup water and 4 ice cubes. Place flour and sugar in a bowl with 1/2 teaspoon fine sea salt. Add the butter and toss to completely coat in flour. Place in a food processor and using the pulse button, roughly pulse the butter into the flour until coarsely combined (leave some big pieces of butter in the mixture, as this will ensure a flaky crust).

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2 Turn out onto a clean work surface and make a well in the centre. Add 2 tablespoon vinegar water at a time, carefully folding the flour and butter mixture into the water, until a firm dough (you may not need all the water). Discard the ice cubes. Divide into two pieces and enclose in plastic wrap. Chill for at least 3 hours.

3 For the cherry filling, place cherries, sugar, vanilla pods and seeds, and spices, orange zest and juice in a bowl to macerate for 2 hours. Place the mixture in a large deep frypan over medium-low heat. Cook for 15 minutes or until cherries are slightly softened and jammy. Remove 1/3 cup liquid and combine with the cornflour to form a smooth paste. Return cornflour mixture to pan and cook, stirring, for a further 4 minutes or until thickened. Remove from heat and fold through apple and strawberries. Set aside to cool completely. Remove vanilla pods and cinnamon quill.

4 Roll out 1 portion of pastry on a lightly floured work surface to a 3mm-thick circle and use to line a 9 inch pie dish. Chill until needed. Roll out the remaining pastry until 3mm thick and cut into eight 3cm-wide strips. Place on a baking paper-lined baking tray and chill for 30 minutes.

5 Preheat the oven to 400°F. Spoon cherry filling into the pastry case. Arrange the pastry strips in a lattice pattern over the filling, pressing sides and strips together to seal. Fold over excess pastry to enclose the lattice strips. Brush with eggwash and scatter with demarara sugar. Place pie on a baking tray, then bake for 20 minutes or until starting to colour. Reduce oven to 350°F and bake for a further 40 minutes or until golden and bubbling. Remove from oven and rest for 30 minutes. Serve pie with dollops of cream.

Bourbon Beer Cocktail



INGREDIENTS

2 LEMON SLICE
1 SPRIG FRESH MINT
¼ TSP SUGAR

1 OZ BOURBON
½ OZ ORANGE LIQUEUR
6 OZ DUBBEL BELGIAN BEER

PREPARATION

1 Muddle the lemon slice, fresh mint and sugar in the bottom of a cocktail glass.

2 Stir in the bourbon and orange liqueur.

3 Top with beer. Garnish rim with lemon wedge.