

INGREDIENTS:

400g each beef skirt and lean shoulder pork, minced

2 teaspoons salt

10 grindings black pepper

3 teaspoons each ground cumin and ground coriander

1 teaspoon mild paprika

Half a teaspoon Cayenne pepper

2 tablespoons minced shallot

Olive oil

For the salsa

4 large ripe tomatoes

1 medium cucumber

2 medium red onions

1 whole red chilli

Juice of two limes.

TIME: 3 hrs**SERVING:** 16 people

For the kebabs: place all the ingredients except the oil in a large bowl, mix well with your hands, and fry a small piece to check the seasoning. Cover and refrigerate for at least two hours. Take small handfuls of the mixture and roll them into sausage shapes on an oiled board or work surface then spear each one with a wooden kebab skewer which has been soaked in cold water. Cook for five to six minutes on the hottest part of the barbecue, turning frequently. For the salsa: plunge the tomatoes into boiling water for two minutes then transfer to cold water to loosen the skins. Slip the skins off, remove the central core and seeds, squeeze to remove excess juice then chop very finely. Transfer to a bowl. Skin the cucumber then quarter lengthways and slice away the seeds. Finely chop the flesh and add to the bowl. Finely chop the onion and chilli, add to the bowl with the lime juice (tip: before halving the limes microwave them for 15 seconds to release more juice). Stir all ingredients together and refrigerate for two hours before serving with the kebabs.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: