

Kebab Rissoles



Ingredients:

1.5 kg lean mince	2 eggs, beaten
1 teaspoon dried chilli	1 teaspoon nutmeg
1 onion, finely chopped	½ teaspoon salt
2 teaspoons coriander, finely chopped	Oil for brushing
	Wooden skewers

Method:

1. Put all ingredients to a large bowl and mix thoroughly.
2. Divide the mixture into three bowls. Continue recipe in three groups.
Each group is to:
 - Be given 7 skewers
 - Cut skewers in half (14 halves in each group = 42 halves in total)
 - Divide meat mixture into 14 equal portions
 - Press meat portions into sausage shapes about 4cm long. Press meat tightly
 - Brush skewers with oil and push each kebab rissole onto a halved skewer
3. Lightly brush each kebab rissole with oil and take to the BBQ for cooking
4. Grill for about 5-7mins, turning frequently
5. Serve a kebab rissole to each person.

Kebab rissoles can be removed from the skewer and place on flat bread with a serve of salad to make a kebab.