Adana kebab

Whole recipe

Ingredients

1 kg	Ground lamb
100 g	Lamb tail fat
5.4 g	Red pepper flakes 1 tbsp
9.1 g	Salt ½ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Knead the ground meat, tail fat, red pepper flakes and salt together well.
2. When the mixture holds together, divide it into 12 equal pieces.
3. Wet your hand and fit the pieces onto wide flat skewers.
4. Cook the skewers on the grill until both sides are browned.
5. Serve the kebab tucked inside bread.

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T.C. Millî Eğitim Bakanlığı, Türk Mutfağına Özgü Et ve Sakatat Yemekleri (2019)
tatname.com/en/tarif/adana-kebap-megep-turk-mutfagina-ozgu-et-ve-sakatat-yemekleri