Urfa liver kebab

Whole recipe

Ingredients

1 kg	Lamb liver
250 g	Lamb tail fat
5.4 g	Red pepper flakes 1 tbsp
10 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. Cut the liver into small bite-sized cubes. Cut the tail fat into slightly smaller pieces.
2. Thread each short, thin skewer in this order: one liver, one fat, two liver, one fat, one liver, so each holds 4 liver and 2 fat pieces.
3. Mix the pepper and salt in a bowl.
4. When the charcoal turns to embers, lay the skewers over it; sprinkle with the pepper and salt mix as they cook and turn them until done.
5. Slide the liver off the skewers and serve hot.

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