# Urfa sac kavurma (griddle-fried lamb)

**Whole recipe**

## Ingredients

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|---|---|
| **2 kg** | Diced lamb |
| **200 g** | Lamb tail fat |
| **80 g** | Clarified butter (ghee)<br>½ glass |
| **8 g** | Salt<br>1¼ tsp |
| **3 g** | Ground black pepper<br>1¼ tsp |

## Allergens

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

## Method

1. Cut the meat into cubes. Chop the tail fat into small pieces or mince it.
2. Put the tail fat on the sac or griddle pan first and let it melt a little.
3. Add the meat and cook until it has absorbed its own juices.
4. Add the clarified butter. Fry until the meat is done.
   **5 min**
5. Sprinkle with black pepper and salt, stir and take off the heat. Eat hot.

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