givelight

COOKING CLUB

This Month's Recipe: **Adana Kebab**

Ingredient List

Gather these before our meeting if you would like to cook along! 😋

Ingredients for Adana Kebab

- 2 lb (900 g) ground lamb (20–25% fat)
- 7 oz (200 g) lamb tail fat is possible
- 1 tablespoon Turkish red pepper flakes (pul biber, preferably isot)
- 1½ teaspoons sweet paprika
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ½ onion grated (optional)
- 1 clove garlic, very finely grated (optional)
- 1 Red pointed pepper or red bell pepper

Ingredients for Tablaci salad

- 3 ripe tomatoes, very finely diced
- 1 small onion (white or red), very finely diced
- 2–3 Turkish green peppers (or 1 jalapeño or 2 Anaheim peppers), finely chopped
- 1 bunch flat-leaf parsley, finely chopped (about 1 cup packed)
- 2 green onions, finely sliced (optional)
- Juice of 1 lemon (about 3 tablespoons)
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt (or to taste)
- ½ teaspoon freshly ground black pepper
- 1 teaspoon Turkish red pepper flakes (pul biber), optional
- ½ teaspoon sumac (optional but traditional)

This recipe proportion will yield about **4 servings.**

Adana Kebab Recipe

Step 1:

If possible, finely chop the lamb and tail fat with a sharp knife rather than using a food processor. Traditional Adana kebab is hand-minced. We will use ground lamb.

Step 2:

Knead all the ingredients vigorously

Step 3:

Cover and refrigerate at least 2 hours.

Step 4:

Wet your hands with cold water. Divide into 4–6 portions.

Step 5:

Press each portion firmly onto a flat skewer, about: ¾ inch (2 cm) thick and 1½ inches (4 cm) wide. Pinch the meat every inch with your fingers to create the traditional ridged appearance. You may use only hands to shape them without flat skewer.

Step 6:

Traditionally needs to be grilled on charcoal, for smoky flavor, cooking 4–5 minutes on each side. You may use air fryer for 5-6 min total or convection oven for 500 F or 220 C degrees.

Serve with:

- Warm lavash or pita bread
- Grilled tomatoes and peppers
- Cacık (Turkish yogurt with cucumber)
- Tablaci salad