

***Meat Kebabs***

***with Green Tahini Sauce***

By Debbie Kornberg

(Serves 4 – 6 people)

**Ingredients:**

2 lbs. Ground Beef \*

2 bunches of Italian Parsley, finely chopped

(1 bunch is for kebabs, 1 bunch is for tahini sauce)

2 Onions, finely chopped (about 2 to 2 1/2 cups)

4 Garlic cloves, minced

(Save one garlic clove for green tahini sauce)

2 Tbsp. [**SPICE + LEAF Kebab Blend**](http://www.spiceandleaf.com/shop)

1 tsp. Ground Cumin

1 tsp. Sweet Paprika

1/2 tsp. Ground Cinnamon

3/4 cup Tahini paste

1 lemon

1/2 cup to 3/4 cup Hot water (test as you go)

Salt to taste

**Meat Kebab Cooking Instructions:**

Pre-heat BBQ to high temperature. Mix all ingredients together well. Shape into round or oval kebab patty. Coat each kebab with a little olive oil cooking spray so it will not stick to the grill. Once grill is hot, place each kebab on grill. Cook on high until you get some nice grill marks on each kebab. Flip Kebab patties to the other side. Reduce heat to and cook kebabs until fully cooked on the inside to a 165 degrees internal temperature. Once Kebabs are done, place on a serving plate and drizzle green tahini sauce on top or serve green tahini sauce on side. Kebabs pair well with potatoes, rice, hummus, cucumber tomato salad and fresh pita bread. Enjoy!

**Green Tahini Cooking Instructions:**

Using a food processor, mince, 1 garlic clove. Add tahini, 1 bunch of parsley, the juice of one whole lemon, and 1/2 cup hot water. Blend together and check thickness of tahini. If you would like it as more of a sauce and less than a dip, add more hot water until you get the consistency you desire.

\*Vegetarian Alternative: Use a ground beef alternative (Beyond Meat of Impossible Meat) Follow instructions as listed above.