

Mediterranean Lamb Kabobs

2 pounds lamb kabob meat (precut lamb in 1 inch cubes)
2 tablespoons fennel seed
2 tablespoons coriander seed
2 tablespoons onion powder
2 tablespoons garlic powder
2 bell peppers cut into 1-inch pieces
1 pound button mushrooms cut in halves
1 large onion cut into quarters
6-8 inch skewers
1 package dried Chinese rice noodles
1 bunch scallions thinly sliced
Oil for frying
Olive oil
Kosher salt and pepper

In a small pan, dry toast the fennel and coriander for a few minutes on medium heat until they begin to turn light brown. Grind the toasted spices in a spice grinder and then mix in the onion and garlic powders. Season the mix with a tablespoon of salt and pepper and then coat the lamb with the spice mix.

Skewer the seasoned lamb with the vegetables in an alternating order. Brush the kabobs with olive oil and cook over a hot grill for about 2 minutes a side. Larger kabobs will need to be cooked longer.

While the kabobs cook, heat several inches of frying oil in a large high-sided pot. When the oil is heated and ready, drop in the rice noodles and watch as they puff up. Remove them from the pot and on to a serving platter. Sprinkle the nest of puffed noodles with scallions and then stick the kabobs vertically into the nest of noodles for a great presentation.

Serves 8

Recipe courtesy Chef Tyler Stone. www.cheftylerstone.com