

GRILLED AMERICAN LAMB SHAWARMA

Yield: 4-6 servings

Ingredients	Amounts
<i>Lamb</i>	
American Lamb sirloin or loin	2 ½ lb.
<i>Spice Mix (makes about ¼ cup)</i>	
Ras el Hanout	2 Tbsp.
Turmeric, ground	2 tsp.
Paprika	1 tsp.
Cinnamon, ground	¼ tsp.
Allspice, ground	½ tsp.
Cumin, ground	1 Tbsp.
Sugar, a pinch	1 ea.
<i>Marinade</i>	
Yellow onion, large dice	½ ea.
Garlic cloves	3 ea.
Canola oil	¼ cup
Spice mix (recipe above)	1 ea.
Red wine vinegar	1 Tbsp.
Salt	2 tsp.

Method

1. Cut the lamb into 2-inch x ½-inch strips.
2. *For the Spice Mix:* Blend all ingredients together and set aside.
3. *For the Marinade:* Put all ingredients in a blender to form a smooth paste.
4. Add the lamb to the marinade and mix well so all the pieces are well coated. Let sit for a few hours or overnight.
5. If grilling on a flat top or cast-iron grill pan, the meat is ready to grill as is. If using a regular grill, skewer the meat first on metal skewers. Both methods require preheating the grill to a high temperature.
6. Place the meat on the grilling surface and sprinkle with a little salt, flip the meat after 2 minutes, and continue cooking for 3-4 minutes, depending on the size of the meat pieces.

Variation: While this marinade recipe is great for any cut of lamb, Pomella recommends using lamb sirloin or loin, a cut that is quick to grill on a flat top. If using a large cut such as a boneless lamb leg, roast it in the oven then finish on a hot grill.

Note: Accompanied by hummus, shirazi, sumac onions, tahini, and amba, this makes an epic pita sandwich or laffa wrap.

Source: Courtesy of Mica Talmor, Pomella

The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest