

Tasty Kabobs

- 2 lbs. ground turkey meat
- 3 table spoons bread crumbs
- 1.5 tea spoons cumin powder
- 1 tea spoons coriander powder
- 1 tea spoon garam masala
- 1 tea spoon black pepper (grounded)
- 1 tea spoon salt
- 1 tea spoon ginger powder
- 1 tea spoon paprika
- 1 tea spoon dried mint
- 1 oil for deep frying

Method:

Put ground turkey in a big stainless steel pot. Add to that bread crumbs, cumin powder, coriander powder, garam masala, black pepper, salt, ginger powder, paprika and dried mint. Now knead the meat thoroughly so all the spices are blended well all over the ground meat.

Now mould round kabobs into round balls. We could mould 15 kabobs in 2 lbs. They turned out to be about 2 inch in diameter.

Now heat up the oil in a pot on medium high heat. Sprinkle very little water on it. When the water makes noise in the oil, it is ready to cook. When the oil is heated proper add about half the number of kabobs in the oil. Keep stirring because if you leave it in one place part of the kabob will burn.

Cook on this temperature for about 3 minutes. You will see the kabobs change color and become medium dark. Then turn the stove down to medium heat. Keep cooking on medium heat for about 3 more minutes and your kabobs will be done. At this time you will kabobs darker in color.

Take out kabobs on a plate with paper towels. This way extra oil will be sucked up by the paper towel. Let them cool down and eat when you find them ready to eat. These kabobs will turn out crispy on the outside and soft on the inside.

You can eat them with squeezing lemon on it or your liking of sauce.

Enjoy.