Main dishes / Oman

Mishkak

Meat on skewers in a tamarind and spice marinade, grilled over coals at the roadside.

Time 40 min **Servings** 4

What you'll need.

- ☐ 800 g Beef or lamb — in small cubes
- ☐ 6 clove Garlic
- ☐ 2 tsp Ground cumin
- ☐ 1 tsp Turmeric
- ☐ 60 ml Vegetable oil
- ☐ 4 piece Flatbread — to serve
- ☐ 3 tbsp Tamarind paste
- ☐ 30 g Ginger
- ☐ 2 tsp Ground coriander
- ☐ 1 tsp Ground red pepper
- ☐ 2 piece Onion — to serve
- ☐ Salt and pepper — to taste

Let's make it.

01 Mix the tamarind, crushed garlic and ginger, all the spices, oil and salt into a marinade.

02 Cut the meat into one-and-a-half-centimetre cubes and coat it in the marinade.

03 Refrigerate for at least four hours, ideally overnight.

04 Thread the pieces onto skewers packed close, without gaps.

05 Get the coals hot — you should not be able to hold a palm above the grate for more than three seconds.

06 Grill a minute and a half on each of four sides, basting with the leftover marinade.

07 Slide the meat off the skewers into flatbread, add raw onion and serve at once.

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