

Lamb kebabs (sosaties)



Ingredients

- **2.5 kg** lamb shoulder, boned, skin removed, trimmed, cut into 3 cm cubes
- **500 g** ($3\frac{1}{3}$ cups) large dried apricots
- **3** onions, cut into 3cm wedges

Marinade

- **110 g** ($\frac{1}{3}$ cup) apricot jam
- **80 ml** ($\frac{1}{3}$ cup) white wine vinegar
- **55 g** ($\frac{1}{4}$ cup) brown sugar
- **3** bay leaves
- **4** garlic cloves, finely chopped
- **2 tsp** ground turmeric
- **40 g** ($\frac{1}{3}$ cup) mild korma curry powder

Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

Marinating time overnight

Soaking time 30 minutes

Start this recipe a day ahead to marinate lamb. You will need 12 metal skewers.

To make marinade, combine all ingredients in a large bowl. Transfer one-quarter of the marinade to a small bowl and set aside. Add lamb pieces to remaining marinade and toss to coat. Refrigerate overnight.

Soak apricots in hot water for 30 minutes or until plump. Drain and set aside. Thread 4 lamb pieces alternately onto each skewer with 3 apricots and 3 onion wedges.

Heat a barbecue or chargrill plate to medium. Cook skewers, brushing with reserved marinade and turning them occasionally, for 15 minutes or until browned and cooked through.

Photography by Brett Stevens.