

## GUASTELLO'S VILLAGE MARKET

# Shish Kebobs

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Serves 6 - 8

### Ingredients

#### Shish Kebabs

1 lb. cubed top sirloin, 1-inch cubes  
1 lb. cubed pork loin, 3/4-inch cubes  
1 red bell pepper  
1 green pepper  
1 large red onion  
4 garlic cloves, minced  
2 fresh bay leaves  
1 tablespoon coriander seeds  
1 teaspoon paprika  
1 teaspoon cumin seeds  
1 teaspoon dried thyme  
1/2 teaspoon crushed red pepper  
1 tablespoon fresh thyme leaves  
8 tablespoons olive oil  
1/4 cup lemon juice  
3 tablespoons minced parsley

#### Yogurt Sauce

1 cup plain Greek yogurt  
1 tablespoon lime juice  
1 tablespoon minced fresh mint  
2 cloves garlic, minced  
1/2 teaspoon cumin

#### Chermoula Pilaf

1 teaspoon saffron threads revived in 3 tablespoons warm water  
2 cups basmati rice  
1/2 cup minced parsley  
1/2 cup golden raisins  
1/2 cup toasted almond slices  
One 14 oz. can chopped tomatoes  
1 teaspoon crushed red pepper  
12 ounces canned chickpeas, drained  
1 teaspoon cinnamon  
1/4 cup olive oil  
1 minced onion  
2 tablespoons grated lemon zest  
3 cups chicken stock

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2 teaspoons kosher salt

### Shish Kebabs

Lightly toast the garlic, herbs and spices in a small pan over medium heat. When aromatic, pull from heat and grind in a spice grinder or mortar and pestle. Take spice paste and combine with the oil and lemon juice.

Divide the marinade into two Ziploc bags. Place the pork cubes into one, the beef in another and toss meats well. Squeeze air out of the bags, seal and marinate overnight.

Cut the peppers and onions into small cubes (about one-inch squares).

Skewer the meat, alternating between the beef and pork cubes, the onions and peppers.

When finished skewering, season with salt and pepper and grill over high direct heat for a total of about 10 minutes, or roughly 2 to 3 minutes on each side. Your goal is to have the beef be medium rare and the pork medium (the difference in cube size helps this process).

Serve with a yogurt sauce, seasoned with mint, lime, garlic and cumin, and rice pilaf.

### Yogurt Sauce

Mix together all ingredients in a bowl. Reserve in the refrigerator until ready to use.

### Chermoula Pilaf

Place the oil in a large stock pot over medium heat. When oil is aromatic, add the rice, raisins, almonds, red pepper, chickpeas, cinnamon and onion. Cook for 3 to 4 minutes, stirring occasionally.

Add the tomatoes, saffron in water, parsley and lemon zest. Stir. Add the stock, bring to simmer. Cover and lower heat to lowest setting and cook for 30 minutes (or until rice is completely cooked). Turn off heat and let rice rest covered. Stir, season and serve.

***Credit: Andrew Zimmern***