

Ranger Nick's Barrah Kabab



1kg lamb chops or cutlets
1.25cm ginger
1/2 onion
2 cloves garlic
1 tbsp oil
150g natural yoghurt

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Baking tray or
Camp Oven
Blender

These delicious spiced and marinated lamb chops may be served as a starter or a main course.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Blend yoghurt with ginger, onion, garlic, oil and spice mix. Rub the mixture over the lamb chops and leave to marinate overnight.

Place lamb chops into your oven dish and cover with the remaining yoghurt mixture. Cook for 35 minutes. Suitable as an entree or serve as a main meal with your favourite side dish.

Watch it on Youtube at <https://youtu.be/WvVct6h6TNU>