



LAMB KABOBS WITH TZATZIKI SAUCE

Basically from <http://www.foodnetwork.com/recipes/sunny-anderson/lamb-kabobs-with-tzatziki-sauce-recipe.html>

INGREDIENTS

Tzatziki Sauce:

2 cups	Greek (strained) yogurt
1/2	Cucumber, seeded and chopped
1	Garlic clove
2 1/2 tsp	Hot sauce
1 tsp	Lemon juice

Kabobs:

1	Bag pita bread, at least 8 loaves
12	6" wood skewers
1 1/2	Pounds ground lamb
2	Scallions, finely chopped
2 tsp	Onion powder
2 tsp	Chopped fresh oregano leaves
1 tsp	Chopped fresh rosemary leaves
1 tsp	Garlic powder
1 tsp	Ground cumin
1/2 tsp	Dried thyme
	Salt and freshly ground black pepper
	Olive oil for brushing

DIRECTIONS

1. Make tzatziki sauce: Blend the yogurt, cucumber, garlic, hot sauce, lemon juice, and zest in a food processor until smooth. Season with salt and pepper and transfer to a bowl. Refrigerate at least one hour before serving. Makes 2 1/2 cups. [Notes: I like some chunks of cucumber in my tzatziki sauce so might not blend all the cucumber as described here. Also, taste before seasoning with salt and pepper...]
2. Soak skewers in water for 25 to 30 minutes.
3. In a large bowl, combine lamb, scallions, onion powder, oregano, rosemary, garlic powder, cumin, thyme, salt and pepper to taste.
4. Form meat around skewers, making an oblong sausage shape, pressing and securing firmly. Refrigerate 30 minutes.
5. Preheat grill to high.
6. Remove skewers from refrigerator. Brush grill with oil. Grill kabobs until charred on the outside and medium-rare on the inside, turning only once, about 3 minutes on each side.
7. Brush pita lightly with oil and grill briefly on both sides to warm.
8. Remove lamb kabobs from skewers and place 2 on each pita. Drizzle with tzatziki sauce to serve.