



AMERICAN RIVERS
TOUR



Turkish Lamb Kebab with Tomato Chutney & Israeli Couscous
Recipe from Scott Mason of the Ketchum Grill, Idaho

Serves 8

Ingredients for Lamb Kebabs:

5 lbs ground lamb
1/2 bunch chopped fresh mint
3 shallots, diced
1/2 cup currants
1/2 cup pine nuts
1 tbsp chopped garlic
Salt
3 tbsp cinnamon, ground
1/2 tbslsp clove, ground
1/2 tbslsp fenugreek

Mix all together. Shape onto skewers and grill. Serve with flat bread, bib lettuce, couscous, chutney and yogurt!

Ingredients for Tomato Chutney:

1 yellow onion, diced
6 tomatoes, diced
1 handful currants
1 lime, diced with rind
1/2 orange, diced with rind
1 cup vinegar
2 cups brown sugar
1 tbsp prairie spice
pinch of salt

Place all ingredients in a pot and bring to boil. Reduce heat and simmer for 30 minutes, stirring occasionally. Serve warm or cold as a condiment for Lamb Kebab.

Ingredients for Israeli Couscous:

4 cups cooked Israeli couscous
1/4 cup slivered toasted almonds
1/4 cup currants
1/2 bunch fresh mint, julienned
1 tbsp cinnamon
1/4 tsp clove
1 tbsp chopped garlic
1/4 cup virgin olive oil
1/4 cup vinegar
Zest from one orange

Add all ingredients to the cooked couscous and serve as a side dish to lamb kebab.