



Sosaties

Servings: 6-8

Prep Time: 40min + 24hrs marinate in fridge

Cook Time: 1hr15min

Ingredients

- 1.5kg leg of lamb

Marinade:

- 2 large onions
- 25ml oil
- 2 cloves of garlic
- 10ml fresh green ginger, chopped
- 12.5ml curry powder
- 125ml brown vinegar
- 60ml white wine
- 10ml turmeric
- 10ml whole coriander seeds
- 10ml whole cumin
- 10ml black peppercorns
- 10ml whole cloves
- 30ml fruit chutney
- 3 bay leaves
- 7.5ml salt

Directions

1. Cut meat into cubes and place in a glass container
2. Combine all the ingredients for the marinade and pour over the meat
3. Cover and refrigerate for 24hours
4. Turn the meat morning and evening
5. Thread the meat onto wooden skewers, and retain the marinade
6. Grill over live coals on the barbeque
7. Heat the marinade and serve as a sauce with the sosaties

Cook some yellow raisin rice to serve with the dish, or serve sosaties as part of a braai together with chops and boerewors