

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/09/06/lahmeh-qetae-meshwiyeh/>

Lahmeh Qetae' Meshwiyeh

From: Family Recipe / Servings: Servings: 2 - 3 People

300 g fat free boneless lamb meat,
cut into 1 inch (2.5 cm) cubes

2 tbsp plain yogurt

1/2 tsp ground sweet paprika

1/4 tsp black pepper

1/2 tsp salt

1 tbsp balsamic vinegar

1/2 tsp lemon zest

1/2 tbsp olive oil

Sheep/lamb tail fat "liyeh", as
needed, cut into 0.5 inch (1.3 cm)
cubes

To Serve

[Biwaz](#)

Arabic flat bread or pita bread

[Fattoush Khudar I/](#)
[Fattoush Khudar II](#)

French Fries

Hummus Bet-Tehineh

Mhammara

Cut lamb meat into 1 inch (2.5 cm) cubes.

Prepare marinade, in a ziplock bag mix yogurt,
ground sweet paprika, black pepper, salt, balsamic
vinegar, and lemon zest.

Add meat cubes and turn to coat, then add olive oil
and turn the meat again to coat.

Place in the refrigerator and allow to marinate for
24 hours.

After 24 hours, bring sheep/lamb tail fat "liyeh"
and cut into 0.5 inch (1.3 cm) cubes.

Thread meat cubes onto skewers, and use liyeh to
space the meat apart.

Heat charcoal grill or electric grill, arrange skewers
on grill, cook on each side until the meat cooked
through.

Transfer hot kababs to a plate lined with [Biwaz](#)
bread or plain Arabic flat bread.

Serve lahmeh qetae' meshwiyeh hot with [biwaz](#),
Arabic flat bread or pita bread, [fattoush khudar](#)
[I/fattoush khudar II](#), french fries, hummus,
mhammara, [mtabbal al-bathenjan](#), laban a'yran
(yogurt drink).

[Mtabbal Al-Bathenjan](#)

Laban A'yan (Yogurt Drink)

Notes and Tips

Ask the butcher to give you the correct cut of meat for shish kabab.

I used fat free meat, but it is fine if you bring the meat with fat.