



Pork Seekh Kebabs

 3 servings  40 minutes

INGREDIENTS

1 red onion
1 packet mince meat
1 egg
3-4 tbsp Seekh Spice Mix
large handful of oats/
breadcrumbs/ flour
kebab sticks

NOTES

Either buy the spice mix pre-made, or make at home (see spice mix recipe card) and store in a glass jar for ultimate freshness!

DIRECTIONS

1. Build your campfire up, creating a steady heat with glowing embers and minimal flames.
2. In a large bowl, combine the minced meat and grated onion.
3. Add 3-4 tbsp of the Pork Seekh Kebab spice mix, then mix well.
4. Beat an egg, stir into the mixture, add a handful of oats or breadcrumbs (stale is good!) to help bind it so it's easy to shape. If you've got flour with you, that works too!
5. Shape the mixture around your kebab sticks, pressing firmly so it holds together.
6. Grill over the campfire for 15-20 minutes, turning the meat gently with bbq tongs rather than the sticks at this stage until it's cooked.

This recipe is perfect for glamping foodies looking for a hands-on, outdoor cooking adventure!

