



TURKISH

Şiş Kebab

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min + 4 hr marinating	12 min	Grill	Top sirloin

Ingredients

- 800 g (1¾ lb) top sirloin, cut into 3 cm (1¼ in) cubes
- 1 onion, grated, with its juice
- 4 tbsp olive oil
- 2 tbsp plain yogurt
- 1 tbsp Turkish pepper paste (biber salçası) or tomato paste
- 3 cloves garlic, crushed
- 1 tsp dried oregano
- 1 tsp paprika
- 1½ tsp salt
- ½ tsp black pepper
- 2 green peppers (Turkish sivri or banana), cut into chunks
- 2 tomatoes, halved
- Flatbread, sumac onions and parsley, to serve

Steps

1. Mix the onion, oil, yogurt, pepper paste, garlic, oregano, paprika, salt and pepper in a bowl. Add the beef, turn to coat, and marinate covered in the fridge for 4 to 24 hours.
2. If using wooden skewers, soak them in water for 30 minutes.
3. Take the beef out 30 minutes before cooking. Thread it onto skewers, packing the cubes snugly but not squeezed, and thread the peppers on separate skewers.
4. Heat a charcoal or gas grill to medium-high, about 230°C (450°F), and oil the grate.
5. Grill the beef skewers 8 to 10 minutes, turning every 2 to 3 minutes, until browned with charred edges and springy to the touch for medium.
6. Grill the peppers and tomato halves alongside until blistered, about 6 minutes.
7. Rest the skewers under foil for 5 minutes, then serve on warm flatbread with the vegetables, sumac onions and parsley.

Notes

- **Indoors:** cook the skewers under a very hot broiler on a rack, 4 minutes per side.
- **Juicier:** don't marinate beyond 24 hours; the onion enzymes soften the surface too much.
- **Other cuts:** tri-tip or beef tenderloin cubes also work well.
- **Air fryer:** thread shorter skewers (or cook loose cubes), preheat to 200°C (400°F), single layer, 8–10 minutes, turning halfway, until browned and springy.
- **Pair with:** a shepherd's salad of diced tomato, cucumber and parsley, or a buttery bulgur pilaf.