

Salajahn (Syrian Beef Kebabs)

YIELD: 14 KEBABS TIME: ABOUT 1 HOUR, PLUS 2 HOURS CHILLING



Ingredients

- 2 pounds ground beef
- 1 cup parsley, chopped
- 1 onion, grated
- 6 garlic cloves, finely minced
- $\frac{1}{2}$ teaspoon red pepper flakes
- 1 teaspoon cinnamon
- 2 teaspoons white pepper
- 1 tablespoon ground allspice
- 1 tablespoon kosher salt, plus more to taste

Preparation

- STEP 1

In a large mixing bowl, combine all ingredients. Using your hands, mix until well incorporated.

- STEP 2

Cover the bowl with plastic wrap and refrigerate for 2–3 hours.

- STEP 3

Remove a thumb-sized piece of the meat mixture and fry it in a small pan over medium heat until cooked through, about 2 minutes. Taste and adjust seasoning with additional salt if needed.

- STEP 4

With wet hands, shape the remaining mixture into 6-inch long kebabs (about the length of a hot dog) and 1½ -inch in diameter. You should have approximately 14 kebabs.

- STEP 5

Place the kebabs on a sheet tray lined with wax paper.

- STEP 6

Grill over a very hot grill, or cook in a wide skillet over high heat with enough oil to coat the bottom of the pan. Sear until the exterior is crispy and caramelized, and the inside is just cooked through, about 4 minutes per side.

Salajhan can be stored in an airtight container in the refrigerator for 3-4 days