



Sosaties - kebabs with a unique South African flavour!

1kg lamb cut into 1" pieces
500g pork cut into ½" cubes
1 garlic clove, peeled
Salt, pepper
4 tbsp oil
1 cup onions, chopped
1 tbsp curry powder
1 clove garlic, minced
2 tbsp sugar
1 tbsp tamarind paste
2 cups white vinegar
2 tbsp apricot jam
2 tbsp cornstarch dissolved in
2 tbsp red wine
½ pound dried apricots
½ cup dry sherry

1. Place the lamb and pork pieces in a large bowl that has been rubbed with the clove of garlic.
2. Season with salt and pepper, and toss.
3. In a saucepan, heat the oil. Add the onions and sauté for 5-6 minutes, then add the curry powder and garlic.
4. Sauté for another minute. Add the sugar, tamarind paste, vinegar, and jam and stir well.
5. Stir the cornstarch mixture and add it to the onions, and cook, stirring constantly, until it thickens.
6. This should take about 3 minutes. Cool, then add to the meat and toss well. Marinate for 2-3 days.
7. One day before preparing the sosaties, combine the dried apricots and sherry in a small bowl, cover, and let sit overnight in the refrigerator.
8. Drain meat from sauce and reserve. Thread lamb, pork, and apricots on skewers.
9. Grill over charcoal until browned on all sides. Serve with heated marinating sauce.