

Middle Eastern Spiced Mini Shrimp Kebobs with Tzatziki Sauce

Serves 4 to 6 for appetizer

Oh you half Lebanese Fishmonger...must you indoctrinate every dish with your Middle Eastern influences...Yes, and please stop deluding the fact that you love it. And while we are on the subject, please stop trying to glean my natural Arabic skin oils while rubbing up against me in the hopes of adding to your supply of anti-aging ointments.

Ingredients:

For the Shrimp

- 24 large shrimp peeled and deveined with the tails left on...why, because everyone calls you fancy pants behind your back
- 1 teaspoon of Cumin
- ½ teaspoon of Cinnamon
- 1 tiny pinch of Nutmeg
- ½ teaspoon salt
- Pepper
- 1 shallot minced fine
- 2 cloves garlic minced fine
- 2 tablespoons of fresh chopped mint leaves plus more leaves for garnish
- 2 tablespoons olive oil

For the Tzatziki sauce

- 1 cup of Lebneh or Greek Style yogurt...Available at Metro
- A half of a cucumber peeled seeded and chopped fine
- 1 clove of garlic crushed
- 2 teaspoons of chopped fresh mint
- The juice of half a lemon
- Salt to taste

How it's done

For the Tzatziki Sauce

1. In a small bowl mix the Lebneh, mint, lemon, salt & garlic together. Add diced cucumbers and put in fridge.

For the Shrimp

1. Prepare charcoal or preheat gas grill to high heat
2. Next place wooden skewers in water and let soak
3. In a glass bowl combine the cumin, cinnamon, nutmeg and salt & pepper
4. Next add the olive oil, garlic, shallots chopped mint and Shrimp and toss with your hands until all the ingredients are fully incorporated; cover and let marinate for 15 to 30 minutes.
5. Next thread four shrimp onto each skewer.
6. Make sure the grates are clean and grill the skewers for 2 minutes on each side or until the shrimp is pink and just opaque in the center.
7. To serve, arrange skewers on a platter garnish with lemon wedges and drizzle with Tzatziki sauce. I

If you are using Lebanese skin oil now as part of daily derma regiment and your skin turns slightly olive toned and has the faintest garlic aroma, then you know you got the good stuff...enjoy the carpet ride little chef.