



We had half a boned out Turkey thigh in the fridge from yesterday so we thought a Kebab might be fun on a sunny evening.

Ingredients for the Marinade:-

Fish Sauce
Soy Sauce
Salt & Pepper
Garlic Salt
Onion Salt
Chilli flakes
Dried Coriander leaf
Mixed Herbs
A squeeze of Lime juice
Oil

Ingredients for the Kebabs:-

Onions
Tomatoes
Asparagus Mushrooms
Oil

Method:-

- (1) Cut the turkey meat into reasonable sized cubes.
- (2) Retain the skin to fry later.

- (3) Mix the Marinade ingredients in a bowl.
- (4) Add the Turkey to the Marinade, stir to coat the meat and place in the fridge for an hour or so,
- (5) Thread the Kebab items onto skewers alternation between meat and vegetables.
- (6) Drizzle with Oil and grill, turning regularly so that the meat is evenly cooked.
- (7) Deep fry the Turkey Skin until it is crispy. Drain and break up.

We served ours on a bed of boiled Rice and Edamame Beans for a bit of colour, with the Turkey Skin crisps scattered over.