

Tuna Kebabs With Yogurt Dipping Sauce

Kebabs:

1 teaspoon cumin
1 teaspoon turmeric
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon smoked paprika
1/2 a teaspoon ground ginger
1/2 teaspoon black pepper
1 teaspoon crushed garlic
1 small onion peeled and quartered
1 huge can 700 grams drained weight of tuna in water (or oil, rinsed and drained) OR 7 cans tuna, drained
2 eggs
2 cups breadcrumbs
Oil for frying

Yogurt dipping sauce:

1 200 ml container plain unsweetened white yogurt (approximately one cup)
2 teaspoons finely chopped parsley
1 clove garlic, crushed
1/2 - 3/4 teaspoon salt (to taste)
1-2 teaspoons lemon juice

Yields 24 nice size kebabs

Directions:

Peel and quarter your onion and place in bowl of food processor. Process till finely chopped but not liquidy. Add the drained tuna and all the spices, the eggs and breadcrumbs and pulse together till a thick pasty consistency is formed. Let sit about 10-15 minutes. Meanwhile prepare yogurt dipping sauce.

Stir yogurt in a bowl with parsley, garlic, salt and lemon juice till well combined, place in fridge till ready to use.

Place piece of parchment paper near stovetop and form batter into kebab shapes. Place 2 tablespoons (replenish as needed) into frying pan and heat to medium high. Carefully place kebabs in pan (don't overcrowd or they drop heat of oil and get soggy) and fry 3-5 minutes on both sides or till nicely browned and crispy. Continue till all batter is used up. Drain on paper towels if eating immediately or wire racks in there's down time. These are crispiest hot out of the pan but very good room temp as well. Can be frozen for about a month, separate with parchment paper. Very nice served with dipping sauce, an Israeli salad and you can make some nice rice to go with as well.