

CHUAN'R

Prepared by: Vito Gomez

Source: EveryDayCook

- 1 tablespoon cumin seeds
- 2 teaspoons fennel seeds
- 2 teaspoons Sichuan peppercorns
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- 2 pounds lamb shoulder chops or boneless leg of lamb
- 16 bamboo skewers (soaked for at least 30 minutes before grilling)

Toast the cumin, fennel and Sichuan peppercorns in a dry skillet over medium heat until fragrant, 1 to 2 minutes. Remove from the pan and let cool. Once cool, grind the spices, the garlic powder and salt in a spice/coffee grinder.

Cut the lamb into ½-inch cubes, but don't trim away any of the fat. Sprinkle the cubed meat with half of the spice mixture and thread onto skewers, leaving just enough room at the end to safely handle. Line the skewers up on plastic wrap, roll into a cylinder and refrigerate for at least 1 hour before cooking.

Prepare a grill by lighting 4 quarts of charcoal (1 starter chimney's worth) or turning a gas grill to medium-high. Make sure the grates of the grill are clean and debris free. Quickly wipe the hot grill grate with a towel dipped into a little canola oil, then grill the skewers to medium-rare, about 2 minutes per side. Sprinkle the skewers with more of the spice blend between turns.

It is absolutely imperative that you consume your chuan'r with several cold beers. After all, you're not going anywhere at this hour, right?

Vito's Notes: Used 2 pounds of lamb but doubled all the spices to cover the meat. I did cut the Sichuan peppercorns to 1 teaspoon. I would make this again.

