



Sweet & Spicy Ostrich kebabs

Ingredients

1kg ostrich cubes – I used the Woolworths cubes but any good quality ostrich meat will work.
1-2 tbsp Apricot jam
1 tbsp Lemon juice
2 cups Orange juice
Pepper to taste
1-2 tsp Beef stock powder
1 tsp freshly grated ginger (more to taste)
Fresh coriander to serve
Red onion – chunks
Turkish apricots (Montagu snacks)

Method

Reduce the orange juice by half, mix in the stock powder. Remove from heat.
Add apricot jam, lemon juice, pepper, ginger to taste until your sauce is as sweet and spicy as per your preference.
Let cool mixture and keep a little aside for brushing over the skewers after grilling.
Add the cubed ostrich to the sauce and marinate the meat approximately an hour before skewering
Soak the wooden skewers in water beforehand for about 20 minutes.
Drizzle some olive oil over the onion and apricots to prevent burning.
Once you are ready to assemble your skewers alternate between meat, onion and apricot until your skewer is full.
Prepare grill / weber and cook 3-4 minutes per side.
Served with lemon butter and fresh herbs over boiled baby potatoes and a Greek salad