

Spicy Moorish Kebabs (Pinchitos Morunos)

Region: Andalusia
(Serves 6 as a Tapa)

Time: 20 minutes preparation and cooking plus several hours for marinating

Ingredients:

1	Lb	Pork shoulder, cubed
2	Cloves	Garlic, finely chopped
2	Tsp	Salt
1	Tsp	Curry powder, mild
½	Tsp	Coriander seed
1	Tsp	Paprika
¼	Tsp	Thyme, dried
¼	Cup	Olive oil
1	TBSP	Lemon juice
		Freshly ground black pepper

Instructions:

1. Crush the garlic with the salt in a mortar (or with the flat of a knife on a board), then work in the other ingredients.
2. Skewer the pork, 3-4 cubes to a small stick and marinate them in a shallow dish, turning so they are well coated. Leave at least a couple of hours.
3. Spread the skewers out well on a barbecue or on foil under a broiler. Cook under high heat for about 3 minutes each side.