

Post Family Favorite Curry Kebabs

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This is a family favorite. We use it on Shrimp, Chicken, Pork Tenderloin and Steak. It goes great with Sweet Potatoes, Onions, Red, Yellow and Orange Peppers, Mushrooms, Cauliflower, Asparagus and Cherry Tomatoes. Mix and match your favorites. You can skewer your meats and veggies for kebabs or keep them whole. The marinade is very forgiving so feel free to adjust amounts according to your taste.

The Marinade: 1 Medium to Large Yellow Onion

Juice from 1 Large Lemon

3 TBSP Curry Powder

1 TBSP Ground Ginger

1 TBSP Ground Corriander

1 tsp Kosher or Sea Salt

1 tsp Red Pepper Flakes – or to taste, leave out entirely for those who don't like hot spice

¼ Cup Olive Oil

- Using a Quizineart or Blender puree the onion and lemon juice together.
- Add Curry Powder, Ground Ginger, Ground Corriander, Salt and Red Pepper Flakes and blend until thoroughly mixed.
- You can either add the olive oil and pulse the blender once or twice to mix, or pour the onion, lemon and spice mix into a bowl and mix with a whisk or spoon. You DO NOT want to emulsify the mixture, so mix it gently.
- Save a small amount of the marinade for brushing on while grilling. Use the rest on your meat, fish or poultry of choice with your favorite grilling vegetables.

NOTE: When you make this recipe with chicken, onions and peppers it can easily be turned into a GREAT curry chicken salad. Here's how: Combine your already marinated and grilled chicken, peppers and onions into a large Tupperware container or bowl. Mix in 1 TBSP of Mayonnaise, 2 TBSP Sour Cream. I also add sliced almonds and Craisins. Increase the amount of Mayonnaise and Sour Cream as needed to keep the mixture moist.