

Cooking with



Weaving stories of hand knotted rugs,
Pakistani artisans & fair trade into our cooking.

Classic Pakistani Kebabs

There is nothing more classic Lahori then sitting outside at night, watching a family member grill up kebabs over a charcoal grill. Wrap that hot kebab in a fresh naan, sprinkle with chopped lettuce, tomato and onions, top with mint coriander raita and oh my, DELISH!

Join Yousaf and Jenni as they walk you through making these kebabs and raita at home. Cook them up on your grill or stovetop. Meat and vegetarian/vegan options. Perfect for all of your summer outdoor get-togethers!

Seekh Kebabs

Serves 4-6 folks

- 2 1/4 lb (1kg) ground beef, ideally with 15% fat OR 2 1/4lb ground meat alternative like Beyond Beef
- 2 large onions
- 3 garlic cloves
- 3 green chili peppers
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon Burlap & Barrel Silk Chili
- 1/2 teaspoon ground black pepper
- 1 teaspoon Burlap & Barrel Wild Cumin
- 1/2 teaspoon Burlap & Barrel Turkish oregano buds
- 1 teaspoon of either Burlap & Barrel Drumstick Lemongrass
OR Burlap & Barrel Black Lime
- 1 teaspoon Burlap & Barrel Euphrates mint leaves
- 1/2 teaspoon red chili powder
- Kebab skewers (flat or thick round preferred)
- Medium-sized bowl of fresh cold water



If you are able to get your meat freshly ground, ask to have it ground coarsely with 15% fat. Don't worry if you can't get it freshly ground. We will make it work! Using a food processor, chop onion, green chilies and fresh garlic until very small. Line a bowl with a thin tea towel or cheesecloth. Pour onion mixture into cloth and squeeze out as much moisture as possible. In another bowl, mix meat or meat alternative with onion mixture. Add all spices listed above and mixture thoroughly as if you were mixing a bread dough. Ideally, the meat rest for 1/2 hour to truly allow the flavors to marry. But if you can't wait, don't worry! Form kebab around skewer by wetting hand with water and squeezing mixture around skewer, using approximately 1/2-3/4 cup of mixture per skewer. Cook over a hot grill or broil in your oven. And if you only have a stove top, again, no worries!

Yousaf will talk you through how to cook there as well! Warm store-bought naan in the oven or over the grill. Serve kebab with warm naan, side salad and raita.

Kebab Raita

1 cup yogurt
1-2 deseeded green chilis
1 cup fresh mint leaves (15 grams) or 2 1/2 tablespoons Euphrates mint leaves
1 teaspoon ground coriander
1 small garlic clove
1/4 inch ginger
1 teaspoon cumin seeds, roasted and ground
1/2 teaspoon sugar
Salt as desired.

Dry roast cumin seeds until aromatic. Cool and grind into powder. Add rest of ingredients plus 3 tablespoons of yogurt into blender. Blend until smooth. Whisk remaining yogurt until smooth. Add mint coriander paste and mix thoroughly. Salt as needed.

What to do with leftover kebabs? Make Tikka Kebab (Gravy Kebab)!

Leftover cooked seekh kebabs
1 large onion, chopped
3 garlic cloves, chopped
1 1/2 inch ginger, sliced in long strands
1 large tomato, chopped
1/2 cup water
1 cup yogurt
1 teaspoon silk chili
1/2 teaspoon red pepper
1/2 teaspoon black pepper
1 inch cinnamon bark, broken lengthwise
2 bay leaves
1/2 teaspoon Turkish oregano buds
1 teaspoon caraway seeds
1/2 teaspoon salt (or to taste)
1/2 cup fresh mint or cilantro, chopped



In large open pan, heat 1-2 tablespoons oil on medium to medium high heat. Add onions, garlic and ginger and cook until slightly brown. Add tomatoes and cook into a slight stew is formed. Add spices and mix in yogurt and water. Cover and cook on medium to low heat for 5-7 minutes. Lay kebabs on top of mixture cover just a 1/4 of the kebabs. Cover with lid and simmer on low heat until kebabs are warm. Garnish with mint or cilantro. Serve with naan or rice.



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We are formerly the Bunyaad Rug Room at Ten Thousand Villages in Ephrata. When that building closed, we found our new home in downtown Lititz, Pennsylvania, and now feature both our rugs and home decor & gifts from our fair trade friends.