

TURKEY AND USA ONION MEATBALL KABOBS WITH YOGURT DIPPING SAUCE

Makes 6 large or 9 small kabobs

1 Tbsp.	cumin seeds
1 cup	plain yogurt
1 Tbsp.	chopped cilantro
1 Tbsp.	chopped chives
3/4 tsp.	honey
1/4 tsp.	salt
1 lb.	ground turkey
3 cloves	garlic, chopped
2 tsp.	lemon zest
1/4 tsp.	kosher salt
1/4 tsp.	cayenne pepper
1 large	Idaho-E. Oregon yellow onion, peeled and cut in thin wedges
1	green pepper, cut into 1" squares
12	cherry tomatoes



1. Heat small pan over medium heat. Add cumin seeds. Toast, stirring frequently, about 3 minutes, until seeds are fragrant and slightly browned. Remove seeds to spice grinder or mortar and pestle; grind to a moderately fine powder.
2. Make dipping sauce: In medium bowl, combine yogurt, cilantro, chives, honey, salt and 1 tsp. ground toasted cumin. Cover and refrigerate at least 1 hour.
3. In medium bowl, combine turkey, garlic, lemon zest, salt, cayenne and 1 tsp. ground toasted cumin; mix gently but firmly. Shape into 18 1-1/2" meatballs.
4. Preheat grill. On metal skewers (or bamboo skewers that have been soaked in water 30 minutes), thread a meatball, onion wedge, pepper square and cherry tomato. Repeat. Finish skewer with another meatball and onion wedge.
5. Grill until meatballs reach internal temperature of 160°F., turning as needed. Serve immediately with dipping sauce.

Notes:

- For mini-skewers, use 2 meatballs, 2 onion wedges, 1 cherry tomato and 1 pepper square on each skewer. Makes 9.
- Ground veal may also be used in place of ground turkey.