**Spicy Uyghur Beef Skewers**

**Serves 2**

**Ingredients**

200g beef strips, or thick cubes of beef

¼ cup vegetable oil

½ teaspoon dried chilli flakes

½ teaspoon cumin

1 lemon, cut into wedges, to serve

4 bamboo skewers

**Marinade**

½ teaspoon ground ginger

½ teaspoon cumin

½ teaspoon dried chilli flakes

½ teaspoon dried coriander

½ teaspoon ground nutmeg

1 teaspoon sea salt

1 clove garlic, finely chopped

1/3 cup vegetable oil

1 tablespoon light soy sauce

**Method:**

1. To make the marinade, combine all the ingredients in a bowl.
2. Place the beef in a large mixing bowl.
3. Add the marinade.
4. Mix well, cover and place in the fridge to marinate for 30 minutes (or overnight, if possible).
5. Thread the beef onto the skewers.
6. Chargrill over medium heat for 3 minutes each side.
7. During cooking, baste the beef with the vegetable oil.
8. Sprinkle with chilli flakes and cumin.
9. Serve with lemon wedges.