



If I would be asked to choose a way to have my goat meat for the rest of my life, I would definitely choose mbutzi meatball mshikaki.

### Ingredients

1/2 a kg of minced goat meat	1/2 a tablespoon of garam masala
1 red onion, finely diced	1/2 a teaspoon of salt
1/2 a cup of finely chopped coriander	1 egg
6 cloves of garlic, minced	3/4 cup of bread crumbs
1/2 of a thumb sized ginger root	Barbecue sauce
1/2 a tablespoon of black pepper	Onion chives or coriander for garnish
1 teaspoon of cayenne pepper	

### Method

Put your minced goat meat in a bowl. To this, add the finely chopped coriander, red onion, ginger and garlic, your spices and salt and roughly mix it all up. Add the egg and bread crumbs then mix it once more until everything is evenly distributed.

Roll your balls and set them aside. Heat some vegetable oil and shallow fry your meatballs until they get a lovely golden char on the outside and are cooked through. Take them from the heat and let them rest for a while.

Toss them in some barbecue sauce and proceed to skewer them. Garnish with your finely chopped onion chives and serve.



SERVE WITH: potato wedges/masala fries and kachumbari 😊

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