Pork Kafta Kabobs

Southeast Michigan has one of the largest populations of Arab-Americans in the United States providing us with countless Middle Eastern groceries, bakeries and restaurants where we can find an endless variety of delicious food. One popular item is Kafta - a Lebanese dish traditionally made with ground beef, parsley, onions and spices. My kafta creation is made with local ground pork from East River Organic Farm and fresh oregano from my garden.

**Yield:** 12 kabobs, 3 per person  
**Timing:** Prep Time = 20 minutes Total Time = 1 ½ hours

**Ingredients**  
2 pounds ground pork  
1 medium onion, grated  
1 cup lightly packed fresh oregano leaves, chopped  
1 tablespoon ground cumin  
1 tablespoon paprika  
½ tablespoon ground coriander  
½ teaspoon ground cinnamon  
½ teaspoon Kosher salt  
¼ teaspoon ground nutmeg  
¼ teaspoon ground allspice  
¼ teaspoon ground cardamom  
¼ teaspoon freshly ground black pepper

**Method of Preparation (Instructions)**  
1. Soak wooden skewers for 30-60 minutes.  
2. Preheat grill to medium direct heat.  
3. Combine pork and remaining ingredients in a large bowl. Separate pork mixture into 12 balls. Shape each ball into 5-inch flattened logs and insert prepared skewer.  
4. Place pork skewers on prepared grill for 5-7 minutes. Using a spatula, turn skewers over for an additional 5 minutes or until cooked through. Remove to a serving platter.  
5. Serve with a grilled vegetable and rice pilaf.