

Tandoori Potato and Paneer Skewers

Baby potatoes, coated with a thick, mildly spicy marinade, grilled on the barbecue until lightly crisp and golden. If you wish, you can intersperse pieces of sweet red or green pepper for added colour. Or, try making the skewers with potatoes only.

- 1 lb. (500 gm) Ontario mini white potatoes
- ½ lb. (250 gm) paneer (Indian cottage cheese)
- 2 cloves garlic
- ½ inch piece ginger
- 1 cup (250 ml) plain full fat yogurt
- A pinch of saffron strands
- Salt to taste
- ½ tsp (2 ml) ground black pepper
- 1 tsp (5 ml) ground coriander seeds
- ½ tsp (2ml) ground cumin seeds
- ½ tsp (2 ml) toasted crushed cumin seeds
- ½ tsp (2 ml) garam masala
- 1 tsp (5 ml) dried fenugreek leaves
- 2 tbsp (25 ml) chopped fresh coriander leaves
- 2 tbsp (25 ml) chopped fresh mint leaves
- 2 tbsp (25 ml) vegetable oil
- 2 tsp (10 ml) lime juice

Wash potatoes, place in large saucepan and cover with water. Bring to a boil over high heat. Reduce heat to medium-low, cover pan and cook potatoes until they are just tender but not mushy, about 12-15 minutes. Drain and cool them. Peel potatoes and halve them if they are too large. Potatoes can be cooked up to 3 days ahead of time and kept refrigerated until needed.

Cube paneer into 1-inch pieces. Set aside.

Mince garlic and ginger together in food processor and transfer to a large mixing bowl. Add yogurt and beat with a spoon to break up all the lumps. Add all the remaining ingredients except vegetable oil and lime juice. Mix well, then add potatoes and paneer. Toss gently to coat with marinade, cover and refrigerate for at least one hour.

When ready to grill, preheat outdoor barbecue to medium-high. Thread potatoes and paneer onto skewers, starting with a paneer cube, then a potato and so on, ending with a paneer cube. You should have about 3 potatoes on each skewer, interspersed with 4 cubes of paneer. Repeat similarly with remaining skewers.

Place skewers on barbecue and grill until golden, slightly charred and tender, about 7 minutes. Brush lightly all over with vegetable oil and grill for 2 -3 more minutes until they have crisped up some more. Transfer to a platter and sprinkle liberally with lime juice before serving.

Makes 12 - 14 skewers for 4 servings

