CHECKLIST

Kebab Meat Cuts: Quick Reference for Turkish Styles

- [ ] Choose leg of lamb for shish kebab that needs to hold firm on skewers
- [ ] Request shoulder or neck mince with tail fat for Adana kebab
- [ ] Select boneless chicken thigh over breast for any kebab style
- [ ] Check that meat looks moist with clean-smelling fat before buying
- [ ] Store raw meat on the lowest fridge shelf and use mince the same day
- [ ] Marinate cubed meat overnight in a covered bowl for deeper flavour
- [ ] Freeze unused portions flat in bags to speed up defrosting later