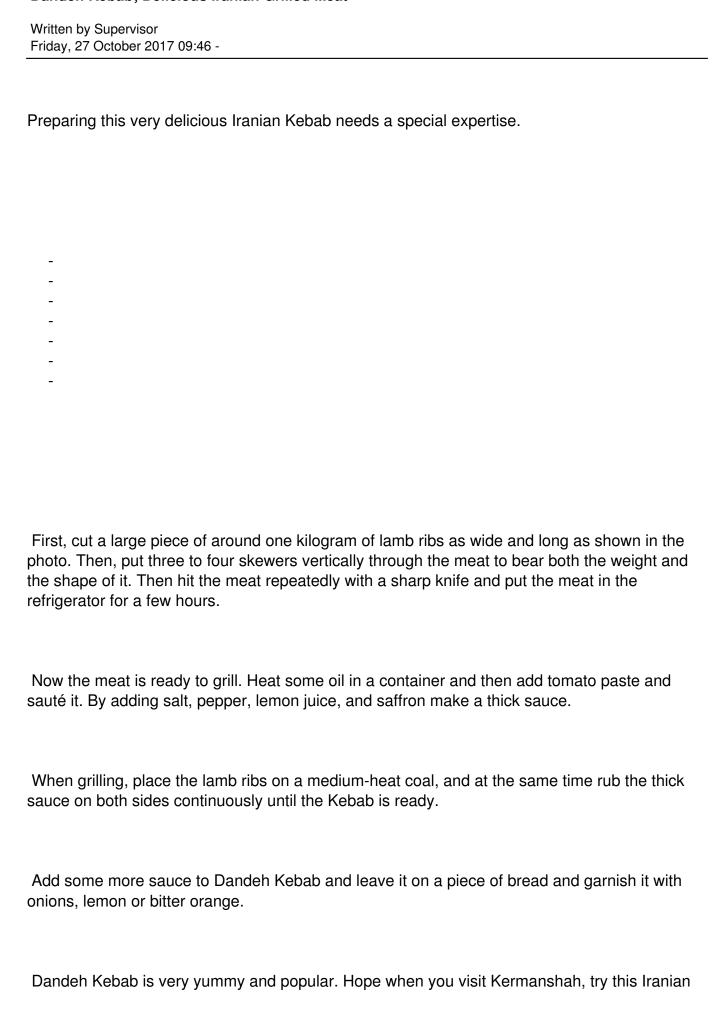
Dandeh Kebab; Delicious Iranian Grilled Meat



Dandeh Kebab; Delicious Iranian Grilled Meat

Written by Supervisor Friday, 27 October 2017 09:46 -

specialty and enjoy the hospitality of the people of Kermanshah.

- Grilling the calf's ribs takes 2 minutes longer than those of sheep.
- To get a better Kebab, you can create small cuts with a knife on the meaty parts of the ribs.
- There is no need to turn the skewers very much on the heat, but be careful not to let the meat burn.
 - For your convenience, you can use grilling nets instead.
 - Put the rib pieces from one direction through the skewers for a steady grill.
- It is better to keep the ribs in the fridge for a week to make it drier. It reduces the grilling time.
 - There is one layer of fat on the ribs. Do not remove it to get a better Kebab.
- It is better to put the skewers or the net at least 8 centimetres above the heat and occasionally circulate the air.