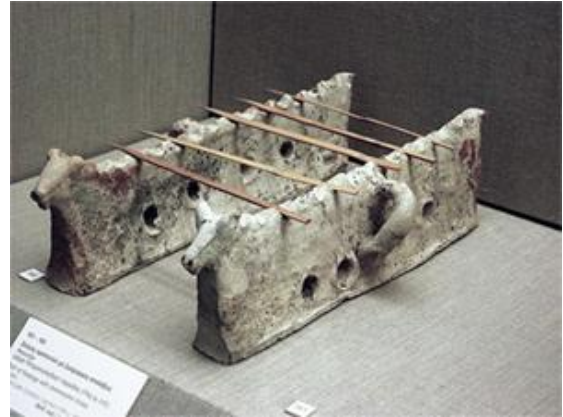


## History of the Kebab

There's nothing better than warm weather and the smell of grill aromas saturating the air. Whether you're cooking hotdogs and burgers or vegetables, there is something about grilling that puts food at a whole new level. A popular meal to make on the grill are kebabs. It's kind of like the pizza of the grill. It's simple, but you can also get as creative as you want with what you put on the skewer. While most of us in the United States are familiar with the "shish kebab," there are many different variations of kebabs throughout the world.

The first kind of "kebab" dates all the way back to 17th century BC in Greece. Excavations carried out in the area found what is called firedogs. They were stones carved to look like long dog-like animals that would have slots for skewers to lay in. The firedogs would be placed in the fire and meat would be skewered on and cooked over the fire. These "kebabs" would be known as souvlakis and are still a very popular Greek cuisine.



However, the actual word "kebab" is derived from the Persian word "kabap" which means "fry," but is also synonymous to "burning." It's believed this word came from the medieval Persian soldiers that would cook their meat over the fire using their swords as big skewers.

So whether you're enjoying kebabs in the comforts of your backyard or on the streets of a bustling city, there is no denying that this is a favorite shared by all. Although kebabs have their roots in the Mediterranean and Middle East, they have been able to make their way around the world to be enjoyed by everyone!

[Image credit](#)

## Kebabs Around the World

# TURKEY



**Doner**  
This type of kebab was originally rotated on horizontal skewers, but over time it has evolved to rotate vertically on one huge skewer. The meat from the skewer is then carved off. This kebab has many different variations in Europe, Asia, Australia,



**Shish**  
Meaning "skewer" in Turkish, this is what most Americans will think of when kebabs are mentioned. Meat and vegetables are threaded onto a skewer and cooked over the open flame.

# GREECE

**Gyro** \ji-rō\  
"Meaning "turn" in Greek, it is cooked on a vertical rotisserie-like spit, thin slices are cut from it and served on pita bread with feta cheese, tomatoes, onions, and tzatziki sauce (cucumber yogurt).



**Souvlaki** \sūv-lā-kē\  
This is Greece's "fast food." The meat, usually pork, is cooked on skewers and served with pita bread or fried potatoes. Fresh lemon juice and herbs can be used to garnish.



# iran

## Jujeh

Literally translated from Persian as "grilled chicken," this popular Iranian dish is served over basmati rice for special occasions or wrapped in lavash bread for domestic dinners. It is also commonly served with grilled tomatoes and peppers.



# CHINA

## Chuan

Traditionally made using lamb cut into pieces and roasted over charcoal, this has become a popular street food item. Chili peppers and cumin are used to spice the meat. Over time there have been different takes on the tradition chuan from the use of different insects and exotic meats to frying the meat or eating it sandwiched between two buns.



# india

## Shami

This is a unique style of kebab made of minced meat and spices that is formed into a patty and shallow fried until tender. Distinctive Indian whole spices are used in the meat like garam masala, cloves, and cinnamon.

