

GREEK-STYLE LAMB KABOBS

Serves 6



2 lbs **American Lamb** shoulder, trimmed,
cut into 1-1/2-inch cubes

MARINADE:

1/2 onion, finely diced

1/4 cup chopped cured black olives

Juice from 4 limes

4 Tbsp Greek olive oil

3 Tbsp Greek chestnut honey

2 tsp garlic puree or minced fresh garlic

1 tsp dried Greek oregano

1 tsp dried rosemary

1 tsp ground cumin

1/2 tsp smoked paprika

1/2 tsp turmeric

1/4 tsp fresh ground black pepper

18 small shallots, peeled

18 zucchini pieces, cut to 1/2-inch

6 large stainless skewers, or wooden
skewers soaked in water

2/3 cup olive oil

FOR MARINADE:

- In a bowl, mix onion, olives, lime juice, oil, honey, garlic, oregano, rosemary, cumin, paprika, turmeric and pepper.
- Place lamb in a large bowl; add marinade and toss well until lamb is well covered. Place lamb and marinade in vacuum bag or large plastic bag and seal; marinate for 2 hours.
- Remove lamb from marinade. Alternate lamb, shallots and zucchini on skewers. Brush kabobs with oil. Grill over hot coals, turning frequently. Cook 8 to 12 minutes or until desired doneness.

CHEF'S NOTES: *Serve Greek-Style Lamb Kabobs with Tzatziki sauce.*