

Lamb Kabobs

Recipe courtesy of Ina Garten

Yields: 8 Skewers Preparation time: 45 minutes with overnight marinating

Ingredients

3 pounds lamb top round, cut 1 ½ inch cubes
2 garlic cloves, minced
4 sprigs rosemary, minced
6 sprigs thyme, minced
½ cup olive oil
½ cup dry red wine
4 tablespoons red wine vinegar
4 small red onions
3 pints cherry tomatoes
salt and Pepper for seasoning
large wooden skewers



Instructions

1. In a medium bowl combine the garlic, rosemary, thyme, olive oil, red wine, red wine vinegar and 1 teaspoon of salt. Add the lamb cubes and cover with plastic wrap to marinate in the refrigerator overnight.
2. Pre-heat gas or charcoal grill.
3. Cut the red onion in quarters and separate each quarter into 3 or 4 sections. Loosely thread 3 cubes of lamb alternately with sections of onions on the skewers. Top the skewers with 2-3 cherry tomatoes. Season the skewers with salt and pepper.
4. Place the skewers on the hot grill and cook for 10-15 minutes turning 2 or 3 times until the lamb is medium rare. Remove skewers from grill and let rest for 5 to 8 minutes.