



## Lamb & Tzatziki Pita

You may be wondering about all the lamb recipes that we've developed on ViciVino.com. First, we love lamb, and how it pairs with wine, especially Zinfandel. Second, we love Mediterranean flavors, which are commonly used for lamb. And third, one of my college buddies raises lamb on the side, so we usually buy half a lamb, butchered, about once a year. If you live in Northern California I'd be happy to hook you up with them.

### Lamb Ingredients

- 1 lb. ground lamb
- ½ medium onion, chopped, about 1 cup
- 4 cloves garlic, minced
- 1 ½ tsp ground cumin
- Olive oil
- ¼ cup dry red wine (Zinfandel would work well)
- 1 green bell pepper, medium dice
- ½ cup tomato sauce
- 2 tsp fresh oregano, minced
- 2 tbl capers, rinsed and minced
- 3 tbl fresh cilantro, minced
- Salt and pepper
- Pita bread

### Tzatziki Ingredients

- 1 cup plain yogurt
- 1 cucumber
- 2 green onions, minced
- 2 tbl fresh mint leaves, minced
- 1 tbl fresh cilantro, minced

### Preparation:

1. To make the Tzatziki, peel and seed the cucumber, then dice into ¼ inch pieces. Combine all ingredients in a bowl and put in the refrigerator until needed.
2. In a large skillet with medium heat, brown the ground lamb, breaking it into small pieces. Once cooked, remove the lamb from the skillet and drain the fat.
3. In the same skillet, cook the onions until translucent, then add the garlic and cumin and cook for another 1-2 minutes. (Add olive oil as needed to keep the onions/garlic/cumin from burning.)
4. Add the wine to deglaze the pan. Add the tomato sauce, green pepper, oregano and capers to the pan and mix with the onion and garlic. Then add the lamb back in, mixing everything together. Turn the heat to low and let cook for 5-10 minutes to let the flavors come together.
5. Finish the lamb, with the pan off the heat, by mixing in the cilantro and seasoning with salt and pepper to taste.
6. To serve, heat the pita bread (either in foil in the oven or in a paper towel in the microwave so they don't dry out) and cut them in half. Open up the pockets and spoon in the lamb and Tzatziki.

Yields enough for 8 half Pitas.

This should be served with a nice, fruity Zinfandel. We had it with the 2006 Hidden Creek Zinfandel, Kestrel Ridge Vineyard (Livermore Valley), which was a delicious pairing.

Recipe developed June 09 by Larry. Enjoy!