



Zinfandel Marinaded Lamb Kebob Hors D'Oeuvres

1 bottle Perry Creek 2006 Zinman Zinfandel, or some other Zinfandel you like
1/4 cup olive oil
10 cloves garlic
1/2 tbs cumin
1/2 tbs salt
1/4 cup finely chopped fresh rosemary
5 lbs lamb shoulder or leg, cut into 1 inch, or even slightly smaller, cubes
1 lbs pearl onions

Preparation:

1. Combine the marinade ingredients in a bowl, and pour into a heavy duty plastic bag. (You might need two bags.) Add the lamb, and let marinate overnight in the refrigerator.
2. Thread one piece of lamb and one pearl onion onto a short skewer. Barbeque on medium high grill for about 8 minutes for medium rare. Sprinkle just a touch of salt on the lamb while grilling to help bring out the flavors.

Serves 30-40 as an hors d'oeuvre.

We developed this as one of the dishes for our 50th birthday party. Serve with your favorite Zinfandel, of course.

Recipe developed April 2010 by Lori and Larry. Enjoy!