



Summer Lamb Kabobs

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 32 mins

Description

This is an awesome treat for the grill We raise grassfed lambs that are weaned naturally Experimenting with lamb recipes over the past 15 years has become a hobby Lamb and garlic go so well together In this recipe the combination of herbs and spices complement this meat and make a great familyandfriend favorite

Ingredients

- - 5 pounds boneless lamb shoulder
- cut into 1 inch pieces - 6 tablespoons Dijon mustard - 4 tablespoons white wine vinegar - 4 tablespoons olive oil - ½ teaspoon salt - ½ teaspoon black pepper - ½ teaspoon chopped fresh rosemary - ½ teaspoon crumbled dried sage - 4 cloves garlic
- chopped - 4 green bell peppers
- cut into large chunks - 1 (10 ounce) package whole fresh mushrooms - 1 (16 ounce) can pineapple chunks
- drained with juice reserved - 1 pint cherry tomatoes - 4 onions
- quartered - 1 (10 ounce) jar maraschino cherries
- drained and juice reserved - ? cup melted butter or margarine

Instructions

1. Place lamb in a large bowl. In a separate bowl
2. stir together mustard
3. vinegar
4. olive oil
5. salt
6. pepper
7. rosemary
8. sage
9. and garlic. Pour over lamb
10. and mix to coat meat. Cover
11. and refrigerate overnight. Preheat outdoor grill for direct heat. Add marinated lamb
12. fruit
13. and vegetables to stainless steel or bamboo skewers. Reserve some of the juice from pineapple chunks and cherries. In a small bowl
14. stir together melted butter and splashes of juice from the pineapples and cherries to create a basting sauce. Place skewers on preheated grill
15. and cook about 12 minutes
16. turning and brushing with butter sauce.