



The Edible Garden

Recipe featured at the *Garden-to-Table* demonstration, September 4

Mediterranean Lamb Kebobs

By: Gui Alinat, chef, blogger, and author of *The Chef's Repertoire*

Ingredients

2 pounds of lamb leg meat, boned and trimmed
2 ounces olive oil
2 tablespoons lemongrass, chopped
1 tablespoon garlic, chopped
1 teaspoon red pepper flakes, crushed
1 tablespoon honey
1 tablespoon balsamic vinegar
Cilantro, as needed
Lime, cut into wedges, as needed

Instructions

1. Cut the lamb into 2-ounce strips approximately 4 inches long. Lightly pound the strips with a mallet. Thread the strips onto 6-inch bamboo skewers that have been soaked in water.
2. To make the marinade, combine the rest of the ingredients in the bowl of a food processor and puree until smooth.
3. Brush the meat with the marinade and allow to marinate for 1 hour.
4. Grill the skewers until done, approximately 2 minutes. Serve with optional yogurt and chive sauce.