

GARLIC AND CILANTRO LAMB KABOBS

This recipe was adapted from Cooks Illustrated and Joshua Bousel. I served this for a casual family Easter dinner with turmeric flavored couscous, raita and naan. Shared by Joanne Mazarella.

PREP: 20 minutes

COOK: 7 minutes for rare

SERVES: 4-6

INGREDIENTS For the Marinade:

½ C. packed fresh cilantro leaves	3 cloves garlic peeled
¼ cup dried cherries (you can use dark raisins, or cranberries if you wish)	
1 tsp. garam masala	½ tsp. cumin
2 Tbsp. lemon juice	1 tsp. salt
½ C. olive oil	½ tsp. ground black pepper

INGREDIENTS For the Kabobs:

3 lbs. boneless leg of lamb trimmed of fat and silver skin and cut into roughly 1-inch pieces

3 bell peppers, 1 each of red, yellow, and orange, cut into 1-inch pieces

1 large red onion, cut into 1" pieces or wedges

Lemon or lime for serving (optional)

DIRECTIONS:

Process all the marinade ingredients in a food processor until smooth, about a minute.

Toss marinade and lamb in a Ziploc bag; seal bag, press out air and refrigerate for at least 2 hours or up to 24.

Light charcoal or heat gas grill and oil the racks. While the grill is heating, starting and ending with meat, thread meat, peppers and 3 pieces of onion in alternating order onto skewers. Season with a little salt and pepper if desired. Grill kabobs turning each kabob a quarter turn every minute and a half or so to brown on all sides. Let the meat rest tented with foil for a few minutes. Transfer kabobs to a platter and squeeze lemon or lime over all.

