



CLUB TESTAROSSA

clubt@testarossa.com | testarossa.com

TESTAROSSA
WINERY
LOS GATOS CALIFORNIA

Middle Eastern Grilled Lamb Skewers

Paired with our 2007 Tondre Grapefield Pinot Noir

Absolutely delicious! Serve with grilled vegetables and a simple cous cous for a tantalizing dinner in no time!

2 lb. boneless leg of lamb, cut into half-inch pieces
2 c. coconut milk
1 T. freshly ground cumin
½ T. freshly ground fenugreek
½ T. freshly ground mustard seed
1 t. freshly ground coriander
1 T. sherry vinegar
1 T. lemon juice
3 garlic cloves, minced
½ c. mint, chopped
salt & pepper
metal or wooden skewers

Skewer the lamb pieces; four to eight lamb pieces will fit on each skewer depending on size of skewers.

Mix together the coconut milk, the freshly ground spices, the sherry vinegar, the lemon juice, the salt and the pepper. Pour the mixture over the lamb skewers. Marinate the meat for one to three hours.

Preheat the grill to medium high heat; brush the grill with oil or spray it with a nonstick spray. Grill the lamb skewers until the desired doneness, about 2 minutes per side for medium rare. Season the skewers with salt and pepper. Finally, sprinkle the fresh mint over the skewers.

Pour a glass of our 2007 Tondre Grapefield Pinot Noir and enjoy!

Recipe by Megan Thomas
Serves 4