

SHISH KABOB

Ingredients:

6 lb leg of lamb, cut into $\frac{3}{4}$ " cubes
36 cherry tomatoes
Onion wedges
Green peppers
Medium mushrooms

Marinade:

1 cup olive oil
4 cloves fresh garlic
2 medium onions
2 tsp parsley
2 tsp rosemary
2 tsp thyme
2 tsp marjoram
2 tsp each salt & pepper
4 tbsp vinegar
 $\frac{1}{2}$ cup lemon juice

Preparation:

- Combine all the ingredients for marinade, mix well.
- Add cubed lamb and stir to cover. Refrigerate overnight.
- **Will bring the marinated lamb on Wednesday evening.**
- Fill skewers alternating lamb and vegetables.
- Broil on grill 10 to 12 minutes, turning and brushing often with marinade.
- Adjust grilling times to provide medium rare to well done as requested.

WNK