



GRILLED LAMB KABOBS
with
HERB SAUCE

Trefethen

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MARINADE INGREDIENTS

- 1 cup Trefethen Merlot
- 1 shallot, sliced
- 3-4 sprigs fresh thyme
- 2 garlic cloves, smashed
- 1 tsp pepper, freshly ground
- 2 Tbsp Trefethen extra virgin olive oil

LAMB INGREDIENTS

- 2 lb lamb sirloin, trimmed, cut into 1-inch cubes
- 2 red or yellow bell peppers, cut in 1-inch squares
- 1 red onion, cut into wedges
- 16-24 crimini mushrooms
- 1 large zucchini, halved lengthwise, sliced in 1/2-inch pieces
- 1 large yellow squash, halved lengthwise, sliced in 1/2-inch pieces
- kosher salt and fresh ground pepper to taste
- 8-10 skewers

HERB SAUCE INGREDIENTS

- 1/4 cup Thai basil, roughly chopped
- 1/4 cup flat leaf parsley, roughly chopped
- 1/4 cup mint leaves, roughly chopped
- 2 Tbsp shallot, minced
- 1 tsp sherry vinegar

PROCEDURE

1. Mix the marinade ingredients together in a bowl until well combined.
2. In a large bowl, combine all lamb ingredients and mix thoroughly using your hands. Pour marinade mixture over the lamb and mix again, ensuring that all pieces are well-coated with marinade, adding slightly more oil if needed.
3. Transfer marinated lamb to a large zipper-seal plastic bag. Refrigerate and allow to marinate for at least 6 hours.
4. Once you are ready to grill, mix all the ingredients for the herb sauce together and set aside.
5. Assemble the kabob skewers by beginning with a piece of lamb, then alternating vegetables and lamb until you are within a 1/2 inch of the end of the skewer. Make sure the pieces are not too tightly packed together and season kabobs with salt and pepper when all are assembled.
6. Cook on a preheated grill until the internal temperature of the lamb reaches 135F.
7. Arrange cooked kabobs on a platter and spoon herb sauce over the top. Enjoy!

TREFETHEN WINE PAIRING

Merlot: *An abundance of juicy red fruit flavors entice the palate with beautifully integrated layers of fresh herbs followed by cracked pepper and baking spice on the finish.*