

GRILLED LAMB AND GRAPE KEBAB WITH GREEN GRAPE TZATZIKI

Yield: 6 portions

Ingredients	Amounts
Lamb loin, cut into 1" cubes	2 lb.
<i>For the marinade</i>	
Pimentón dulce	1 Tbsp.
Cumin, ground	1 Tbsp.
Coriander, ground	1 Tbsp.
Cinnamon, ground	1 tsp.
Ginger, ground	1 tsp.
Yellow onion, minced	¼ cup
Garlic, minced	1 Tbsp.
Cilantro, chopped	1 Tbsp.
Mint, chopped	1 Tbsp.
Sherry vinegar	2 tsp.
Kosher salt	2 tsp.
Green grapes	48 ea. (4 grapes per skewer)
Green Grape Tzatziki (recipe follows)	

Method

1. Mix all ingredients for the marinade together and toss lamb in the mixture. Allow to sit refrigerated for 2 hours.
2. Prepare the Green Grape Tzatziki (recipe follows).
3. Soak 12 8-inch skewers, and skewer one piece of lamb, one green grape, followed by one piece of lamb and one green grape so that there are 5 pieces of lamb and 4 grapes per skewer.
4. Preheat a grill to medium high and oil the grill.
5. Place lamb and grape skewers on the grill and char evenly on all 4 sides, about 2 minutes per side.
6. Remove and serve hot with the Green Grape Tzatziki.

GREEN GRAPE TZATZIKI

Yield: 2 cups

Ingredients	Amounts
Greek yogurt	1 ½ cups
Green grapes, pureed in a food processor	½ cup
Garlic clove, minced	1 ea.
Lemon, zested	½ ea.
Lemon, juiced	½ ea.
Mint, minced	1/4 bunch
Extra-virgin olive oil	1/4 cup
Salt	to taste
Ground black pepper	to taste

Method

1. Combine all ingredients and blend with a whisk. Adjust seasoning with salt and pepper.