

## Lamb Kebabs

1 ½ pounds lamb, preferably shoulder, cut into 1-inch cubes  
8, 8-inch rosemary skewers, without needles, except at top  
1 lemon, juiced  
2 Tbsp olive oil  
1-2 bulbs garlic, separated into cloves and peeled  
Salt and black pepper to taste

### Method:

Mix together the lemon juice, olive oil, and a generous amount of seasoning and pour over the lamb. Marinate for at least 30 minutes, turning the meat once or twice.

Remove the meat from the marinade and thread on skewers, alternating with whole cloves of garlic.

Grill, preferably over charcoal, for a minimum of 4-5 minutes on each side.

Serve scattered with chopped parsley.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*