

GRILLED LAMB & FIG SKEWERS

A creamy bed of hummus soaks up the flavours of the grilled lamb and vegetables. Pour an extra glass of Winexpert™ LE21 Marselan and savour this dish to the last bite.

Prep Time: 15 minutes (plus 4 hours marinating)
Total Time: 4 hours, 25 minutes

Cook Time: 10 minutes
Yield: 4 servings



INGREDIENTS:

Fig Glaze:

- 3 tbsp fig jam
- 2 tbsp chopped fresh mint
- 1 tbsp red wine vinegar
- 1 clove garlic, grated
- 1/4 tsp each ground cumin and black pepper

Grilled Lamb and Vegetables:

- 1/3 cup olive oil
- 1 tbsp red wine vinegar
- 2 cloves garlic, grated
- 1 tsp each ground cumin and salt
- 1/2 tsp smoked or sweet paprika
- 1 lb boneless lamb shoulder or leg, trimmed and cubed
- 1 each baby eggplant and zucchini, sliced 1/2-inch thick
- 1 tub (227 g) prepared hummus (or 1 cup homemade)

Fresh mint to garnish

Grilled pita or flatbread

METHOD:

Fig Glaze:

Gently warm fig jam in the microwave for 30 seconds or until fluid; stir in mint, vinegar, garlic, cumin and black pepper.

Grilled Lamb and Vegetables:

Whisk olive oil, vinegar, garlic, cumin, salt and paprika until well combined. Toss lamb cubes with 1/4 cup oil mixture; reserve extra marinade. Marinate lamb for at least 4 hours.

Thread lamb onto metal or soaked wooden skewers. Brush eggplant and zucchini slices with reserved marinade.

Preheat grill to medium.

Add lamb skewers to grill; cook for 6 minutes, turning often. Baste with some of the fig glaze; continue to grill for 4 to 6 minutes, turning and basting occasionally until well-glazed and cooked to medium doneness.

Meanwhile, grill vegetables alongside lamb, turning as needed for 10 to 12 minutes, or until grilled marked and tender. Remove to a board and chop into bite-sized pieces.

Spread hummus thickly on a serving platter. Arrange eggplant and zucchini over hummus and top with skewers. Garnish with additional mint and serve with grilled pita.



TIPS:

- Fig jam can be found in the deli section with the cheese.
- Replace zucchini and eggplant with other grill favourites such as sliced red onion, bell peppers and mushrooms.