

## **Lamb Teriyaki Kabobs**

**MountRoyal.com - 1-800-730-3337**

- 1 ½ lbs. Boneless Lamb, cut into 1 inch cubes
- 1 each Red, Green and Yellow Peppers, cut into 1 ½ inch squares
- 2 Medium Onions, cut into 1 inch chunks
- 1 Large Pineapple, cut into 1 inch chunks
- 8 Mushroom Caps

### Teriyaki Marinade

- 2 T Olive Oil
- 2 Garlic Cloves, Minced
- ¼ Cup Red Wine
- Rind of One Lemon, Grated
- ½ t Dry Ground Ginger
- 2 T Teriyaki Sauce
- 2 T Dry Sherry
- Fresh Ground Pepper

Skewer meat, vegetables and fruit. Place Kabobs in a shallow baking dish. Combine all marinade ingredients and pour over Kabobs. Marinate in refrigerator up to 8 hours, turning several times. Let lamb come to room temperature and then grill directly over medium-hot grill. Brush with reserved marinade occasionally. Grill for 3 to 5 minutes per side, until the meat reaches 130 to 135 degrees for medium and longer for medium-well.