

Grilled Rosemary Lamb Skewers with Garlic Yogurt

Chef Jody Adams, Rialto Restaurant

Makes 4 servings

1 lemon, scrubbed

3 tablespoons Dijon mustard

2 tablespoons honey

2 teaspoons chopped fresh rosemary

1 garlic clove minced

1 teaspoon Aleppo pepper, or ½ teaspoon hot paprika

Kosher salt and freshly ground black pepper

1½ pounds lamb leg or shoulder, cut into ¾ inch cubes

4 metal skewers (or 4 bamboo skewers soaked in cold water for 30 minutes)

2 tablespoons pure olive oil

1 cup garlic yogurt

1. Prepare a hot grill to 350° F.
2. Using a fine grater or a microplane, grate the zest from the lemon into a large bowl. Cut the lemon in half and squeeze the juice into a small bowl. Cover and refrigerate until needed just before serving. Stir the mustard, honey, chopped rosemary, garlic and Aleppo pepper into the lemon zest until everything is mixed together.

3. Season the lamb cubes with salt and pepper, then toss the lamb with the lemon-mustard marinade coating each cube evenly.
4. Thread the lamb onto the skewers, 4 pieces per skewer. Use a pastry brush to dab each skewer thoroughly with olive oil.
5. Place the skewers on the hot grill. Let them cook on the first side undisturbed 4 to 5 minutes. The honey in the marinade will cause them to char easily, which contributes to the flavor. It may also cause them to stick a bit, so be gentle when turning them. Cook them on the second side for an additional 4 to 5 minutes, or until cooked to desired doneness.
6. Arrange the skewers on a platter, drizzle with a teaspoon or so of the reserved lemon juice, and serve with a bowl of the garlic yogurt.