

GREEK LAMB BROCHETTE

Yet another wonderful lamb kebab.

INGREDIENTS:

- 1 medium onion, cut into chunks, about 1½ cups
- 1⅓ cups olive oil
- ⅓ cup lemon juice
- 3 tablespoons minced garlic
- 3 tablespoons dried oregano
- 2 tablespoons freshly ground black pepper
- 2½ pounds lamb leg, well-trimmed, cut into twenty-four 1½-ounce pieces, approximately 2 inches square
- Salt to taste

INSTRUCTIONS: Pulse the onion in the container of a food processor. It should be pretty well pureed. Add olive oil, lemon juice, garlic, oregano and pepper. Pulse again quickly just to combine. Pour the marinade over the lamb cubes and marinate in the refrigerator overnight.

Bring the meat to room temperature and thread on 6 skewers.

Preheat the broiler or make a charcoal fire.

Sprinkle the brochettes with salt. Grill 3 to 4 minutes on each side. Remove the meat from the skewers and place atop a bed of rice pilaf. Serve with a salad of diced cucumbers, yogurt and mint.

For a Turkish variation, serve with pita bread and diced onions sauteed in butter, and diced fresh tomatoes heated with the sauteed onions, bound with a little yogurt.

Serves 6.