



Speidis

Marinated Lamb Kebabs

Makes 4 servings ~ \$13.88 (\$3.47 per serving)

Marinade

1 Tbsp. minced mint

Juice of 2 lemons

2 cloves garlic, minced

1 medium onion, finely chopped

1 tsp. chile powder

1 tsp. oregano

1/2 cup red wine vinegar

1/2 cup olive oil

1/4 tsp. cayenne (optional)

Mix all ingredients together. Pour over 1 lb. of lamb or beef or venison that has been cut into bite size cubes. Marinate at least 2 hours or up to 3 days.

Slide meat chunks onto skewers and grill or broil to desired doneness.

Courtesy of Marc Howard

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