



Total Locals Club

Recipes for pairing with Total Locals
Club July 2013 Selections

www.tastelocalwines.com
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Grilled Ground Lamb Kebabs with Fresh Hot-Pepper Paste

Pair with 2002 RH El Anejo

Makes 12 kebabs

Ingredients:

- 1 1/4 pounds ground lamb
- 3/4 cup finely chopped onion
- 1/2 cup finely chopped fresh parsley
- 1/2 cup finely chopped fresh cilantro
- 4 garlic cloves, minced
- 3/4 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon cayenne pepper
- 12 bamboo skewers
- Olive oil
- Warm pita bread
- Fresh Hot-Pepper Paste (recipe on right)

Combine lamb, onion, parsley, cilantro, garlic, salt, pepper, paprika, and cayenne in large bowl and mix well. (Can be prepared 6 hours ahead. Cover and refrigerate.) Place bamboo skewers in shallow dish. Cover with cold water and let stand at least 1 hour.

Prepare barbecue (medium-high heat). Drain skewers. Form generous 1/4 cup lamb mixture into 3-inch-long sausage around center of 1 bamboo skewer. Repeat with remaining lamb mixture and skewers. Brush lamb kebabs with oil. Grill kebabs until brown and cooked through, turning frequently, about 12 minutes. Serve in warm pita bread with Fresh Hot-Pepper Paste.

Fresh Hot-Pepper Paste

Makes about 1 cup

- 1 cup chopped fresh cilantro
- 1 cup chopped fresh parsley
- 1/4 cup chopped seeded fresh red serrano or red jalapeño chilies
- 1/4 cup water
- 1/4 cup olive oil
- 1 1/2 tablespoons minced garlic
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon ground cumin

Combine all ingredients in processor and blend until very finely chopped. (Can be prepared 1 week ahead. Refrigerate in covered container.)

