



Total Locals Club

Recipes for pairing with Total Locals
Club July 2015 Selections

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Grilled Lamb Kebabs with Smokey Peaches

Serves 4. Pair with 2012 Foggy Valley Cabernet Franc.

Ingredients:

- 1 cup yogurt
- 1/2 c minced fresh mint
- 2 lbs boneless leg of lamb
- 1/4 c olive oil
- 1 Tbsp. Curry
- Salt & Pepper
- 2-3 peaches pitted & halved
- 1 clove of garlic roughly chopped
- 1/4 c chopped basil
- 1/4 c balsamic vinegar
- 6-8 shots of Tabasco

Directions:

Build a fire in your grill until the coals are medium hot. Mix the yogurt and mint together and set aside.

Trim the Lamb and cut into large chunks about 1 inch square.

Add Lamb to bowl with oil and curry powder, salt & pepper and mix together then thread onto 4 metal skewers.

Put skewers on hot side of grill, turning on all sides, until done to your likeness, 12 minutes total for medium rare. At the same time, place peaches on grill cut side down until charred and soft about 6 minutes and cut into chunks. Put peaches and Lamb in bowl with garlic, basil, vinegar and Tabasco. Add more salt & pepper if needed. Serve over rice accompanied with yogurt sauce.

