

Martini Marinated Alberta Lamb Skewers Served over Couscous with Sautéed Fennel & Cherry Tomatoes



Ingredients:

1.5 lb of boneless leg of Alberta Lamb – cubed
1 tsp. juniper berries (optional)
½ cup chopped green & black olives
¼ cup extra virgin olive oil
¼ cup gin (if omitting substitute extra virgin olive oil and zest and juice of 1 whole lemon)
Splash of vermouth (optional)
16 cocktail onions with ¼ cup of juice
Zest of 2 lemons
1 box of couscous prepared as directed
1 large bulb of fennel – julienned
1 lb cherry tomatoes – split
Salt and pepper to taste

Method:

Skewer lamb leg cubes with cocktail onions and place in shallow pan to marinate. Add gin, vermouth, juniper, chopped olives, olive oil, zest of lemons and cocktail onion juice. Allow minimum of 1 hour to marinate. Remove excess marinade. Grill on preheated grill. Serve over couscous with sautéed fennel and cherry tomatoes.

Your Notes



You've got **GREAT** taste!

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