

# Grilled Skewers of Alberta Lamb Served over Rice and Citrus Salad



## Ingredients:

500 gr. boneless leg of  
Alberta Lamb  
½ cup extra virgin olive oil  
2 cloves minced garlic  
Juice and zest of one lemon  
Fresh ground black pepper  
Kosher salt  
8 - 6 inch wooden skewers  
(pre-soaked)

## Citrus Salad:

1 each of orange, lemon and  
grapefruit segmented (save  
juice)  
4 cups cooked basmati rice  
½ cup extra virgin olive oil  
2 Tbsp liquid honey  
1 Tbsp rice vinegar  
1 red onion – julienne  
Fresh mint - chopped  
Salt and fresh ground black  
pepper

## Method:

Cut Alberta Lamb into 1 inch cubes and thread on to wooden skewers. Place lamb skewers in shallow pan. In separate bowl combine all other ingredients and mix well. Pour marinade over skewers, cover and refrigerate until needed, allow 1 hour minimum. Grill on preheated grill until medium – rare.  
Toss all ingredients for Citrus Salad together and allow 1 hour in refrigerator for flavours to mix.

Recipe courtesy of Chef Darren Nixon

## Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)