



**April 2022  
REDS**

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**California Dreamin'**

**Raywood Merlot 2019**

**\$16**

***Special Reorder Price \$13.60 (15% off)***

Central Coast, CA - Black cherry, plum and herbs on the nose. On the palate flavors of vanilla, cedar, and dark fruits. This medium bodied Merlot ends with soft tannins.

**Hendry HRW Zinfandel 2020**

**\$20**

***Special Reorder Price \$17 (15% off)***

Napa Valley, CA - Mouthwatering berries, tea, cedar, spice, and pepper on the nose. Lighter-bodied, with a bright, spicy, fruit-driven palate. On the palate, flavors of strawberry, cranberry, baking chocolate and jam. Easy drinking, moderately structured.

**Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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# YOGURT-MARINATED LAMB KEBABS WITH LEMON BUTTER

2 cups plain whole-milk yogurt  
1 1/2 cups water  
2 pounds trimmed boneless leg of lamb, cut into 1 1/2-inch cubes  
1 1/2 teaspoons ancho chile powder  
1 teaspoon turmeric  
1 large garlic clove, minced  
1/2 teaspoon cayenne pepper  
Kosher salt  
Six 1-by-2-inch strips of lemon peel  
2 tablespoons fresh lemon juice  
3 tablespoons unsalted butter, melted

## Cooking Instructions

In a large bowl, whisk 1 cup of the yogurt with the water. Add the lamb cubes, toss to coat and refrigerate overnight.

Drain the lamb and pat dry with paper towels. In a large bowl, whisk the remaining 1 cup of yogurt with the chile powder, turmeric, garlic, cayenne and 1 teaspoon of salt. Add the lamb, toss to coat and let stand for 10 to 20 minutes.

On each of 6 metal skewers, thread a piece of the lemon peel. Thread the lamb cubes onto the skewers and season with salt. In a small bowl, combine the butter with the lemon juice.

Grill the skewers over moderately high heat, turning, until starting to char all over, about 3 minutes. Continue to grill, turning and basting with the ghee and lemon juice, until medium-rare, about 4 minutes longer. Serve the lamb on or off the skewers.

\*Pair with **Hendry HRW Zinfandel 2020**