



## **Marinated Lamb Kabobs**

**2 pounds lamb, cubed in 1" pieces**  
**2 medium onions, cut in chunks**  
**1 pound whole button mushrooms**  
**2 medium zucchini, cut in chunks**  
**red, green, and yellow bell peppers**  
**cut in chunks**

**Marinade...**  
**1/2 cup olive oil**  
**1/4 cup dry white wine**  
**1 tablespoon granulated garlic**  
**1 tablespoon dry oregano**  
**salt and pepper to taste**

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**Try and cut the chunks of your vegetables about the same size so that they will cook evenly. Place all the vegetables, mushrooms, and lamb in a shallow dish. Whisk together the marinade and pour over all. Cover with plastic wrap and allow to marinate for at least 4 hours. You can marinate in the refrigerator overnight if you would like.**

**If using wooden skewers, soak in water for 1-2 hours. Pierce meat and vegetables into skewer, alternating meat and vegetables. Grill over high heat until lamb is cooked as you would like, using some marinade juice to baste while grilling. Do not overcook or they will be dry as lamb is generally pretty lean and dries out quickly.**