

◆ HANDLEY ZINFANDEL ◆

INDIAN SPICED KEBABS

Courtesy of Inspired Events Catering

1 pound lamb or beef steak

For the marinade:

Combine in a bowl:

1/4 cup whole milk yogurt

2 tablespoons zinfandel
or other hearty red wine

1 clove garlic, finely minced

1 1/2 teaspoons fresh ginger, finely grated

1 teaspoon ground cumin

1/2 teaspoon ground coriander

1/4 teaspoon cayenne pepper

3/4 teaspoon salt

Cut the meat into 1 inch cubes, trimming excess fat. There should be 25-28 cubes. Reserve any fat trimmings to grease your grill. Stir meat cubes into marinade, cover and refrigerate for 6-12 hours. Heat your grill, preferably charcoal which will impart a more authentic flavor to the kebabs. Using either metal skewers or wooden ones that have been soaked in water for 30 minutes, skewer the meat by itself or alternating with vegetable chunks such as red pepper. Grease the grill with reserved fat or a little vegetable oil if desired, the fat in the yogurt is usually enough to prevent sticking. Grill kebabs 2-3 minutes on each side to total 8-12 minutes, depending on desired doneness. Great either as an appetizer or main dish served with rice and raita.

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