



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Yogurt-Marinated Lamb Kebabs (from Ina Garten via Smitten Kitchen)

4 to 6 servings

1 pound plain yogurt (regular or lowfat)
¼ cup olive oil, plus more for brushing grill
1 teaspoon lemon zest
¼ cup freshly squeezed lemon juice (2 lemons)
5 tablespoons fresh whole rosemary leaves, chopped
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 pounds top round lamb
1 red onion

1. Combine the yogurt, olive oil, lemon zest and juice, rosemary, salt, and pepper in a large, non-reactive bowl. Cut the lamb in 1½-inch cubes and add it to the yogurt, making sure it is covered with the marinade. Cover the mixture with plastic wrap and refrigerate overnight or for up to two days.

2. Prepare a medium-hot grill. Cut the red onion into 8 pieces and separate each piece into three or four sections. Loosely thread three or four pieces of lamb onto skewers alternately with sections of onion. Sprinkle both sides of the lamb cubes with salt and pepper. Place the skewers on the hot grill and cook for 10 to 15 minutes, turning two or three times, until the lamb is medium-rare. Serve with grilled pitas and tzatziki.

Tzatziki (adapted more liberally from Ina Garten and Smitten Kitchen)

1 hothouse cucumber, unpeeled, seeded, shredded
1 teaspoon kosher salt
14 ounces Greek yogurt
2 tablespoons freshly squeezed lemon juice
1 tablespoon white wine vinegar
1 tablespoon minced fresh dill
1½ teaspoons minced garlic
½ teaspoon freshly ground black pepper

1. Place the cucumber in a strainer set over a medium bowl and add the salt. Set aside for at least 15 minutes to drain. Transfer the cucumber to a clean kitchen towel and squeeze dry.

2. Combine the cucumber, yogurt, lemon juice, vinegar, dill, garlic, and pepper.