

Lamb Shish Kabob

lamb cut into inch to 1 1/2 inch squares
 olive oil
 chopped garlic
 chopped rosemary
 large white mushrooms
 red and yellow pepper, cut into inch to 1 1/2 inch squares
 small white onions or larger onions cut into wedges
 small tomatoes

Shish Kabob is always fun for a summer barbeque. The taste of grilled lamb is wonderful and the grilled vegetables are a nice accompaniment to the lamb.



Mix lamb, garlic rosemary and olive oil and refrigerate for at least 2 hours.

Thread lamb and vegetables on to separate skewers. The lamb and each of the vegetables require different cooking times. By using separate skewers for each, you can regulate the cooking and prevent over or under cooking

Cook lamb and vegetables over a hot fire. It is easier if you arrange the coals so that half of the grill is cooler; then you can move the skewers when the fire flames up.

