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# Lamb Souvlaki

Servings: 8

*A traditional recipe in the mountain regions.*

**1 leg lamb**  
**1 cup White wine**  
**2 each lemons, juiced**  
**1 each zest of lemon**  
**1 Tablespoon soy sauce**  
**3 Tablespoons honey**  
**4 Tablespoons garlic, minced or pressed**  
**2 Tablespoons oregano, flakes**  
**2 teaspoons salt, kosher**  
**1 teaspoon Greek Seasoning Mix, see seasoning recipe or Cavender's Unsalted Mix**  
**1 teaspoon fresh black pepper, ground**  
**1/2 teaspoon cinnamon, Madagascar preferred (not hot cinnaman)**  
**1/4 teaspoon clove, ground**  
**1/2 cup olive oil**  
**20 small tomatoes, cherry**  
**12 each bamboo skewers, soaked overnight**  
**1/4 cup olive oil, for grill basting**  
**1 each gallon sized ziplock bag**

Combine wine honey garlic and spices in a medium bowl

grate zest of one lemon into bowl

juice both lemons into bowl

whisk ingredients to moisten all spices

add olive oil to marinade and whisk to emulsify

cut lamb into 1 1/4" dice, removing all excess fat and silver skin

place lamb in bag and add marinade

refrigerate 2-3 days

place one tomato on skewer

add lamb cubes, barely touching

finish with tomato

Preheat grill to very hot

add skewers and sear to seal juices

quickly reduce heat

cook, rotating skewers frequently

**COOK TO MEDIUM RARE - DO NOT OVER COOK!**

place skewers on flat pan

allow to rest

baste with olive oil to moisten and seal.

Drizzle with lemon juice

Serve with grilled pita bread and skordalia sauce or tzaziki sauce

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*Per Serving (excluding unknown items): 312 Calories; 22g Fat (63.3% calories from fat); 4g Protein; 25g Carbohydrate; 4g Dietary Fiber; 3mg Cholesterol; 695mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 Vegetable; 0 Fruit; 4 Fat; 1/2 Other Carbohydrates.*