

Keeping the Sabbath Lamb Kebabs

Numbers 28:9-10

Ingredients:

- 2 pounds of lamb
- 1/4 cup of olive oil
- 3 cloves of minced garlic
- 1 tablespoon of finely chopped rosemary
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- 2 bell peppers
- 2 red onions

Instructions:

1. Begin with preparing the meat and vegetables: Cut the lamb into 1-inch cubes. Then cut the bell peppers and onions into 1-inch chunks.
2. In a large mixing bowl, blend the olive oil, minced garlic, finely chopped rosemary, salt, and black pepper together.

Keeping the Sabbath Lamb Kebabs Continued

Instructions Continued:

3. Add the pieces of lamb to the bowl and thoroughly coat it with the marinade. Cover the bowl and refrigerate, allowing the meat to marinate for a minimum of 2 hours.

4. Preheat the grill to medium-high.

5. Thread the meat and vegetables onto the skewers, alternating between the marinated lamb, bell peppers, and onions. Then set them on the grill. Occasionally turn the kebabs while grilling for 10-15 minutes, or until the lamb is cooked to your preferred likeness and the vegetables are tender.

6. Allow the kebabs to rest for 3 minutes before serving.

Tip: If using wooden skewers, soak them in water for half an hour prior to grilling.

Tip: It is best to marinate the lamb overnight.

Tip: Pair with a Syrah wine.