

## MYKONIAN LAMB PEPPER KEBABS

*WORLD FOODS MYCONIAN LAMB AND PEPPER  
KABOBS Prepared in 15 minutes or less plus 1 hour to  
marinate.*

- 1 lbs lamb
- 2 red bell peppers
- 2 green bell peppers
- 2 yellow or orange bell peppers
- 1 red onion
- 1 cup dry red wine
- 2 Tbs extra-virgin olive oil
- 1 tsp chopped oregano
- 1 tsp marjoram
- 1 Tbs garlic powder Salt and fresh pepper to taste Soak wooden skewers for a few hours in water.

*Mix together the red wine, extra-virgin olive oil, chopped oregano, marjoram, garlic powder and fresh pepper.*

*Marinate the lamb into this mixture for 1 hour.*

*Preheat grill (pan). Cut the lamb into 1½ – 2 inch cubes. Stem, seed and quarter the peppers. Cut the red onion into wedges. Thread the lamb, peppers, onion onto skewers and season with salt. Place them on grill for approximately 2 minutes on all 4 sides. Add Skordalia Sauce. Serve immediately. Serves 4.*

