

Barcelona Plum Citrus Skewers

Serve the lamb kebabs with grilled garlicky eggplant and a salad.

Recipe Cookbook: Fabulous Food Associations

Chapter: California Tree Fruit Agreement

Prep Time: 15 minutes

Cooking Time: 15-20 minutes

INGREDIENTS:

1/3 C lime juice, freshly squeezed
1 TBS olive oil
1 tsp garlic, minced
1 tsp sugar
1/2 tsp rosemary, crumbled
1/4 tsp fresh ground black pepper
1/2 C plain low-fat yogurt
1 lb boneless lamb, OR beef cut into 1" cubes
8 plums

DIRECTIONS:

Combine lime juice, oil, garlic, sugar, rosemary and pepper in bowl.

For sauce, remove 1 tablespoon of this marinade & mix with yogurt. Set aside in refrigerator. Add meat to remaining marinade and refrigerate for 1 or 2 hours, stirring occasionally.

Light grill. Cut plums into large cubes. Thread meat & plum cubes on skewers. Brush skewers with marinade - grill over medium coals 15-20 minutes or till done as desired. Serve skewers with sauce.

Serves: 4