

Red Wine Marinated Lamb Kabobs with Greek Orzo Salad paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

Red Wine Marinated Lamb Kabobs

4 pounds lamb loin, trimmed and cut into 1 ½ inch cubes
2 tablespoons minced garlic
2 tablespoons minced oregano
4 teaspoons minced fresh thyme leaves
½ cup mild olive oil
½ cup dry red wine
¼ cup lemon juice
1 ½ teaspoons salt
1 teaspoon ground black pepper
½ teaspoon chopped fresh rosemary(optional)

Greek Orzo Salad

1 hothouse cucumber, unpeeled, seeded, and sliced 1/4-inch thick
1 red bell pepper, large-diced
1 yellow bell pepper, large-diced
1-pint mixed colored cherry tomatoes, cut in half
½ red onion, thinly sliced
½ pound feta cheese, crumbled
¾ cup Kalamata olives, pitted and halved
½ package of orzo (about 6 ounces uncooked)
cooked according to package directions

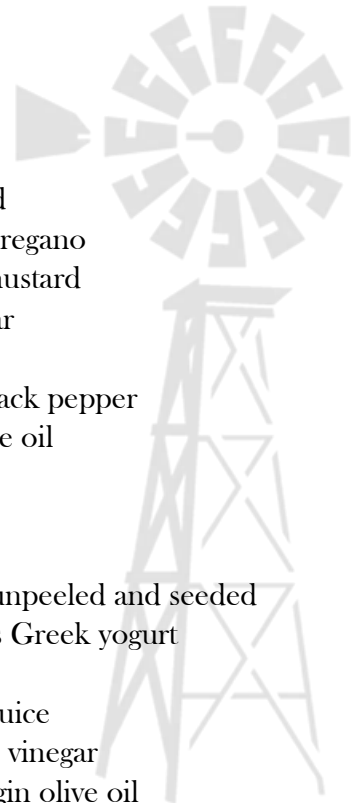
SERVES: 6-8

Vinaigrette

5 cloves garlic, minced
2 ¼ teaspoons dried oregano
1 ¼ teaspoon Dijon mustard
⅓ cup red wine vinegar
1 teaspoon salt
½ teaspoon ground black pepper
½ cup extra virgin olive oil

Tzatziki Sauce

1 English cucumber, unpeeled and seeded
2 (7-ounce) containers Greek yogurt
¼ cup sour cream
2 tablespoons lemon juice
1 tablespoon red wine vinegar
1 tablespoon extra-virgin olive oil
1 tablespoon minced fresh dill
2-3 cloves garlic, finely minced
Pinch sugar
2 teaspoons salt
½ teaspoon ground pepper
Kosher salt and freshly ground black pepper



METHOD:

Red Wine Marinated Lamb Kabobs

- Combine the garlic, oregano, thyme, olive oil, red wine, lemon juice, salt, and pepper in a medium bowl.
- Add the lamb cubes, cover with plastic wrap, and refrigerate overnight or for up to 2 days. Tossing occasionally.
- Loosely thread lamb on skewers. Sprinkle both sides of the lamb with salt and pepper. Discard marinade. Preheat gas grill on medium high heat.
- Place skewers on grill and cook for 2-4 minutes, flip and cook an additional 2-4 minutes. Remove from grill and allow to rest for 5 minutes.

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Greek Orzo Salad with Vinaigrette

- Place the cucumber, peppers, tomatoes, red onion, and cooked cooled orzo in a large bowl.
- For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, salt, and pepper in a small bowl. Still whisking, slowly add the olive oil to make an emulsion.
- Pour the vinaigrette over the vegetables and orzo then add the feta and olives and toss lightly.
- Set aside for 30 minutes to allow the flavors to blend. Serve at room temperature.

Tzatziki Sauce

- Grate the cucumber by hand on a box grater, as you would grate carrots. Squeeze the cucumber with your hands to remove a lot of the liquid.
- Place all ingredients in a medium bowl and stir. Let sit for 15 minutes before using.

To Finish

On a plate or serving platter, scoop a generous amount of Greek Orzo Salad with Vinaigrette. Place the Red Wine Marinated Lamb Kabobs on top. Garnish with a spoonful of Tzatziki Sauce on the side and sprinkle of chopped fresh rosemary. Serve immediately with a glass of Calistoga Cabernet Sauvignon.