

Skewered Lamb and Mushroom Rouille with Crostini

Regina Cowles, Boulder, CO

Servings: 4

Ingredients:

For the Rouille:

- 1/2-cup extra virgin olive oil
- 3 – 4 cloves garlic, peeled
- 2 Tablespoons crushed red chili peppers
- 6 large whole basil leaves
- 1/4-teaspoon sea salt
- 2 Tablespoons plain breadcrumbs
- 2 Tablespoons Augustina's Winery Winechick Red Shiraz Wine

Prepare the Skewers:

- 1-1/2-pounds, lamb, cut into 1" cubes
- 12 – 15 Crimini Mushrooms, left whole
- 1 large red onion, sliced in eighths
- 15 – 20 slices, sourdough baguette, in 1'2" slices

Instructions:

- Blend first 5 ingredients in blender container on high until all ingredients are very well blended, about 5 minutes.
- Remove Rouille from blender into a bowl with a spatula.
- Whisk breadcrumbs and wine into the Rouille.
- Set aside 1 Tablespoon of the Rouille and thoroughly toss lamb in remaining Rouille.
- Marinate lamb, covered in refrigerator, for 15 - 20 minutes.
- Thread skewers by alternating with marinated meat, mushrooms and red onion.
- Grill, turning every two minutes, until lamb is medium rare, about 7 minutes.
- Grill baguette slices 2 minutes on each side until golden brown and crunchy.
- Spread a bit of remaining Rouille on each slice of grilled bread and serve.

Wine Pairing: Augustina's Winery Winechick Red, Shiraz