



## Dave Rich's Grilled Lamb and Figs on Rosemary Skewers

### Ingredients:

2 pounds boneless lamb shoulder, cut into 1½ to 2" chunks  
12 fresh figs, Mission or Kadota  
8 fresh rosemary branches for skewers (have a few extra on hand)  
¼ cup olive oil, plus more for brushing  
½ cup fresh lemon juice  
2 garlic cloves, roughly chopped  
1 tablespoon minced fresh rosemary  
Salt and freshly ground black pepper to taste

### Preparation:

***Many people have rosemary growing in their yards, so if you don't have any, call a friend! Cut 10-12 inch slightly stiff branches as skewers and leave the needles on but remove any side branches. It helps to sharpen the larger end of the skewer before trying to thread on the lamb. After you put however many chunks you want per skewer, trim the ends so only about an inch or two is sticking out. Grill the lamb and the figs on separate skewers because they have different cooking times.***

Prepare your barbeque/grill to medium heat. If too hot, it will burn the food.

Thread the lamb and figs onto the rosemary branches, three or four chunks or figs per skewer. Do not mix meat and figs on the same skewer.

Brush lightly with olive oil and season with salt and pepper. Mix together the lemon juice, garlic, and minced rosemary and brush a little of this mixture on the lamb and figs.

Grill, turning the skewers as each side browns and taking care to avoid flare-ups. Total cooking time should be from 4 to 5 minutes for figs and 6 to 10 minutes for medium-rare meat. The meat will continue to cook slightly more after it's removed from the grill.

If you have trouble with food sticking to your grill or with flare ups, press a sheet of sluminum foil on the grate and allow it to heat up. Spray it with Pam just before placiing the skewers onto it (or use non-stick aluminum foil).