



# TASTING TABLE

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## Friulian Lamb Skewers

Recipe adapted from Jody Adams, Rialto, Boston

### Makes 18 skewers

- 2 tablespoons extra-virgin olive oil
- ½ cup chopped onion
- 4 garlic cloves, minced
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon salt, divided
- ⅛ teaspoon cinnamon
- ½ teaspoon sweet paprika
- ½ cup red wine
- ¼ cup minced parsley
- 2 tablespoons minced mint
- 1 pound ground lamb

1. Heat the oil in a skillet over medium heat. Add the onions, garlic, pepper and ½ teaspoon of the salt. Cook, stirring frequently, until the onions are soft and translucent, about 8 to 10 minutes. Increase the heat to high and add the cinnamon, paprika and red wine. Bring the mixture to a boil and cook, stirring constantly, for 5 minutes or until thick and glossy. (You should have about ¼ cup of the glaze). Transfer to a bowl and refrigerate until cool, about 20 minutes.
2. In a large bowl, use your hands to combine the cooled red wine glaze with the parsley, mint, lamb and remaining ½ teaspoon salt. Form the lamb mixture into 18 portions that are 1 inch wide and 2 inches long (approximately 1 ounce each) and form each portion around a skewer. Place the skewers on a plate, cover with plastic and refrigerate for at least one hour or up to overnight.
3. Preheat a grill to medium-high and cook the skewers until cooked through, about 3 to 5 minutes per side. Serve immediately.

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