

Greek Lamb and Artichoke Skewers with Parsley Sauce



Recipe by Jamie Purviance

Serves: 6

Prep time: 30 minutes

Marinating time: 1 hour

Grilling time: 6 to 8 minutes

Special equipment: 12 metal or bamboo cocktail skewers (if using bamboo, soak in water for at least 30 minutes)



Ingredients

Marinade

- 1/4 cup extra-virgin olive oil
 - Grated zest of 1 large lemon
 - 2 tablespoons fresh lemon juice
 - 2 tablespoons red wine vinegar
 - 1-1/2 teaspoons dried oregano
 - 1 teaspoon minced garlic
 - 1 teaspoon kosher salt
 - 1/2 teaspoon ground black pepper
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- 2 pounds boneless leg of lamb, trimmed of any excess fat and sinew, cut into 1-inch cubes
 - 1 bag (12 ounces) frozen quartered artichoke hearts, thawed

Sauce

- 3 tablespoons extra-virgin olive oil
 - 1 tablespoon white wine vinegar
 - 1 tablespoon finely chopped fresh Italian parsley leaves
 - 1/4 teaspoon minced garlic
 - 1/4 teaspoon Dijon mustard
 - 1/4 teaspoon kosher salt
 - 1/8 teaspoon ground black pepper
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- 2 tablespoons whole fresh Italian parsley leaves
 - 1 lemon, cut into wedges (optional)
 - Cooked rice (optional)

Instructions

1. In a large bowl whisk the marinade ingredients. Add the lamb and artichoke hearts and turn to coat thoroughly. Cover and let marinate at room temperature for 1 hour, stirring occasionally.
2. Prepare the grill for direct cooking over medium heat (350° to 450°F).
3. In a small bowl whisk the sauce ingredients until smooth and emulsified. Set aside at room temperature until ready to serve.
4. Thread the lamb and artichokes onto skewers, beginning and ending with an artichoke piece and with at least two pieces of lamb together wherever possible (this will keep the meat juicy). Discard the marinade.
5. Brush the cooking grates clean. Grill the skewers over **direct medium heat**, with the lid closed as

much as possible, until well marked and medium rare, 6 to 8 minutes, turning once. Transfer the skewers to a platter and drizzle with the sauce. Top with the whole parsley leaves and serve immediately with lemon wedges and rice, if desired.