

Lamb Leg & Halloumi Kabobs Sourdough & Currant Stuffed Cherry Peppers

by Chef Brian Reyelt of Citizen Public House

Ingredients:

For the rub

- ½ cup brown sugar
- 1 cup basil, chopped
- ½ cup garlic, chopped
- 1 tablespoon chili powder
- ⅓ cup extra virgin olive oil
- zest of 1 lemon

For the sourdough & currant stuffed cherry peppers

- 24 cherry peppers
- 4 cups sourdough bread, diced small
- 1 cup dried currants
- ½ cup toasted pine nuts
- 1 cup basil, chopped
- ½ cup extra virgin olive oil
- salt and pepper

For the kebabs

- 5 pound boneless lamb leg
- 2 pounds halloumi cheese, cut into ½ inch cubes

Directions:

For the lamb

1. Trim the lamb, removing the excess fat and silver skin. Then, cut it into 1 inch cubes.
2. Combine all the rub ingredients and massage into the portioned lamb chunks.

For the sourdough & currant stuffed cherry peppers

1. Remove the tops of each of the cherry peppers and scoop out the seeds.
2. Incorporate all the remaining stuffing ingredients and stuff the cherry peppers with the mixture.

For the kebabs

1. Skewer each kebab with a piece of lamb, a cube of halloumi and a stuffed cherry pepper – in that order. Repeat.
2. Grill the kabobs to medium/ medium rare and serve.

