



## 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.

