Skewered Lamb and Mushroom Rouille with Crostini

Regina Cowles, Boulder, CO

Servings: 4

Ingredients:

For the Rouille:
1/2-cup extra virgin olive oil
3 – 4 cloves garlic, peeled
2 Tablespoons crushed red chili peppers
6 large whole basil leaves
1/4-teaspoon sea salt
2 Tablespoons plain breadcrumbs
2 Tablespoons Augustina’s Winery Winechick Red Shiraz Wine

Prepare the Skewers:
1-1/2-pounds, lamb, cut into 1” cubes
12 – 15 Crimini Mushrooms, left whole
1 large red onion, sliced in eighths
15 – 20 slices, sourdough baguette, in 1’2” slices

Instructions:

-Blend first 5 ingredients in blender container on high until all ingredients are very well blended, about 5 minutes.
-Remove Rouille from blender into a bowl with a spatula.
-Whisk breadcrumbs and wine into the Rouille.
-Set aside 1 Tablespoon of the Rouille and thoroughly toss lamb in remaining Rouille.
-Marinate lamb, covered in refrigerator, for 15 - 20 minutes.
-Thread skewers by alternating with marinated meat, mushrooms and red onion.
-Grill, turning every two minutes, until lamb is medium rare, about 7 minutes.
-Grill baguette slices 2 minutes on each side until golden brown and crunchy.
-Spread a bit of remaining Rouille on each slice of grilled bread and serve.

Wine Pairing: Augustina’s Winery Winechick Red, Shiraz