

Featured Recipe



DIANA LONGORIA'S LAMB SHISH KEBAB WITH WINE SAUCE

To pair with
2011 PINOT NOIR,
30TH ANNIVERSARY

Serves 4 people

Ingredients

2 POUNDS BONELESS LEG OF LAMB CUBES
3 FIRM TOMATOES, CORED AND QUARTERED
12 WHOLE WHITE ONIONS, PEELED AND PARBOILED FOR 10 MINUTES
12 WHOLE MUSHROOMS
2 GREEN PEPPERS, SEEDED AND CUT INTO 1 INCH WIDE STRIPS

MARINADE:

1 CUP OLIVE OIL
1 CLOVE GARLIC, MASHED
1/3 CUP LEMON JUICE
1 TEASPOON OREGANO
2 TEASPOONS SALT
1/4 TEASPOON PEPPER

SAUCE:

1/4 CUP BUTTER
1 BUNCH SCALLIONS, SLICED
1/4 CUP FLOUR
1 1/2 CUPS BEEF BROTH
1/2 CUP PINOT NOIR (2011 PINOT NOIR, STA. RITA HILLS, 30TH ANNIVERSARY)

Method

Place lamb, tomatoes, onions, green peppers and mushrooms into a shallow glass pan. Combine marinade ingredients in a bowl and beat until smooth. Pour mixture evenly over lamb and vegetables. Let stand at room temperature for 1 hour, or refrigerate overnight if you have time. Drain lamb cubes and place on broiler pan. Broil for 5 minutes, turning cubes during broiling. Cool and spear cubes and vegetables on heatproof skewers. Broil 8 to 10 minutes, turning kebabs during broiling and brushing with marinade every few minutes.

To prepare sauce, heat butter and sauté scallions for 1 minute in a saucepan. Stir in flour. Gradually stir in beef broth and wine. Stir over low heat until sauce bubbles and thickens. Season with salt and pepper. To serve, place kebabs on a bed of cooked brown rice, then spoon sauce over them.

If desired, rice may be mixed with raisins and pine nuts. Add pita bread, a salad and a bottle of Longoria Pinot Noir and you have dinner for 4!



In honor of the release of our 30th Vintage I found this recipe that I made for the first time about 30 years ago. I recently made this dish using the Pinot Noir in this shipment, both in the sauce and paired with the meal. Rick enjoyed the pairing, and I hope you will as well.

Cheers,

Diana