

## Lamb Spiedini (Skewers) with sun-dried tomato pesto paired with Barbera Zotovich Vineyard, 2006

For six people as a main course

### *Spiedini*

2lb lamb sirloin or boneless segments, cut into 1" cubes  
2 onions, peeled and cut into 1" pieces  
3 rosemary sprigs, strip the leaves from the stems  
10 black peppercorns, crushed  
6 garlic cloves, crushed  
1 cup extra virgin olive oil  
2 tablespoons balsamic vinegar

Thread the lamb and onion onto skewers, alternating lamb and onion.

Mix the rosemary, peppercorns, garlic olive oil and balsamic vinegar in a large Ziploc bag. Add the skewers and toss to coat. Refrigerate for up to 24 hours, turning occasionally.

### *Sun-Dried Tomato Pesto*

2 ounces sun-dried tomatoes, soaked in warm water for 5 minutes then drained.  
2 tablespoons chopped fresh basil  
2 tablespoons chopped fresh parsley  
1 tablespoon chopped garlic  
1/4 cup chopped pine nuts  
1/2 cup grated Parmesan cheese  
1/2 cup olive oil  
salt

In a food processor, combine the tomatoes, basil, parsley, garlic, pine nuts and process until well blended. Add the Parmesan cheese and blend until smooth. Slowly drizzle in the olive oil, continuing to blend until the pesto has a smooth consistency. Season with salt to taste.

### *Assembly*

1lb baby arugula  
1/2 cup olive oil  
2 tablespoons balsamic vinegar

1. Pre-heat your broiler or grill until it's extremely hot.
2. Remove the skewers from the marinade and season with plenty of sea salt and pepper on all sides. Place the lamb skewers on the broiler or grill and sear on all sides turning and browning constantly. Cook the skewers to desired temperature: 7-8 minutes medium rare, 8-12 minutes medium or pink, 12-18 minutes well done.
3. Toss the arugula with the olive oil and balsamic vinegar.
4. Remove the lamb and onion from the skewers and arrange on a bed of arugula. Drizzle with the pesto.