

PALMINA



Lamb Spiedini with a Coffee/Cocoa Marinade

paired with Barbera, Walker Vineyard

2lb lamb, cut into 2" cubes
1 tablespoon unsweetened cocoa
1 cup cold coffee
1 teaspoon anise seed
1 clove garlic, minced
1/3 cup honey
1/4 cup Barbera
2 tablespoons fresh rosemary leaves - chopped
Sea salt

1. Blend the cocoa, coffee, anise seed and garlic Pour into a Ziplock bag, add the lamb and refrigerate for at least an hour.
2. Light the grill. Remove the lamb from the bag and thread onto skewers.
3. Place the remaining marinade into a saucepan and add the honey and Barbera. Heat and stir to dissolve the honey. Continue cooking until the glaze is slightly reduced.
4. As you grill the spiedini, baste them with the glaze.
5. Sprinkle with sea salt and rosemary leaves prior to serving.

