



Quail Mountain Fresh Meat on Tasty Rosemary Skewers Stick

Rosemary Lamb

String one inch cubes of Lamb, Chicken, or Beef onto Rosemary skewers, alternate with onions, cherry tomatoes & mushrooms, and grill or barbecue. Serve the Rosemary leaves on the skewers to complete your gourmet meal.

Try marinating 1-1½ pounds of lamb cubes for two hours prior to cooking in a sauce of:

- 1 Tablespoon Fresh Quail Mountain Oregano, chopped
- 1 Tablespoon Fresh Quail Mountain Rosemary, crushed
- 3/4 cup olive oil 1 Tablespoon Soy sauce
- 2 cloves garlic, minced 1 small onion, minced Fresh pepper

FRESH Rosemary brings lamb and barbecued chicken to life. The skewers can also be used to baste your own sauces. Rosemary is a delicious way to season barbecue smoke, -- just throw some on the coals.

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