

Lamb skuets with caper dip



The custom of roasting meat on a skewer is an ancient one. A touch of elegance was bestowed on the art during the reign of Richard II, when a court chef produced tiny silver skewers, on which he served dainty titbits of meat.

Feeds: 2-4 (makes 4 kebabs)

Time to cook: Approximately 15 minutes

Take...

Lean lamb leg steaks
Red onion
Butter
Fresh rosemary

For the caper dip:

Capers
Pickled gherkins
Wholegrain mustard
White wine vinegar
Fresh mint
Fresh parsley
Mayonnaise

Make...

- 1 Cut **450g(1lb) lean lamb leg steaks** into 2.5cm(1") cubes and thread onto skewers with **1 red onion**, cut into wedges. Melt **50g(2oz) butter** and add **leaves from 1 sprig fresh rosemary**, brush over the skewers and cook under a preheated grill for 12-15 minutes, turning occasionally.
- 2 Meanwhile make the caper dip: in a bowl mix together **30ml(2tbsp) capers**, drained and rinsed, **3 pickled gherkins**, chopped, **15ml(1tbsp) wholegrain mustard**, **15ml(1tbsp) white wine vinegar**, **15ml(1tbsp) fresh mint**, chopped, **15ml(1tbsp) fresh parsley**, chopped and **30ml(2tbsp) mayonnaise**.

Eat...

Serve the skuets with the caper dip, a large mixed leaf salad and crusty bread.