



Serving Size: 6

Tasti Shashlik

Ingredients

- 2 lbs. boneless lamb shoulder
- 4 Tasti-Lee tomatoes, sliced
- 1 Yellow onion, thinly sliced
- Salt & pepper, to taste
- 6 oz. fresh squeezed lemon juice
- 3 Tbsp. extra virgin olive oil

Directions

1. In a large bowl mix lamb, onion, salt, pepper, lemon juice, & oil, then cover.
2. Refrigerate for at least 2 hrs. to marinate. Marinating overnight is ideal.
3. Skewer the cut lamb, alternating with tomato & onion slices. Set aside.
4. Preheat the grill on high. Once hot, reduce to med. heat.
5. Place skewers on the grill, rotating frequently until desired cooking level.
6. Serve skewers with your choice of rice & salad.