

Lamb and Eggplant Kebabs

Ingredients

1	eggplant, large Italian black, peeled, cut into 1 inch cubes
1 lb.	lamb, cut in 1 inch cubes
2	small yellow onions, cut in 1 inch sections
8	cherry tomatoes
4 Tbl	extra virgin olive oil
	Salt and pepper

Preparation

Thread the pieces of eggplant, lamb, the onion and tomatoes onto skewers. Brush with olive. Add salt and pepper.

Heat the grill until 375 °F. Grill the kebabs for 15 to 20 minutes with the lid open and set for direct heat. Rotate every few minutes. The lamb should be lightly browned on the outside and pink on the inside.