



Honey Glazed Grilled Pozzi Lamb and Fruit Kebobs

by [Field to Family Natural Foods](#)

Servings: 4

- 1 pound boneless Pozzi Ranch lamb leg or shoulder, cut into 1-1/4-inch cubes
- 1/4 cup honey
- 1/4 cup red wine or chicken broth
- 1 tablespoons olive oil
- 1 cloves garlic, finely chopped
- 1/2 tablespoon chopped fresh oregano or 1 teaspoon dried oregano
- 1/4 teaspoon salt
- pinch teaspoon pepper
- 1 cup grapes
- 6 peaches cut in large wedges

12 -inch bamboo skewers, soaked in water

Arrange lamb cubes in shallow glass baking dish.

In small bowl, thoroughly blend honey, wine or broth, oil, garlic, oregano, salt and pepper. Reserve 1/3 cup glaze for basting. Pour over lamb. Cover and refrigerate several hours or overnight, turning occasionally. Remove lamb from marinade and discard marinade.

On skewers, alternate lamb, peach and grapes. Grill 4 to 5 inches from heat source for 13 to 16 minutes, brushing frequently with glaze and turning to brown evenly.