



2021 PETIT VERDOT

## Lamb & Eggplant Skewers

with Mint Yogurt

Charred lamb and eggplant support Petit Verdot's depth; mint and yogurt bring freshness beside dark cherry and cocoa.

**Serves 4 | Prep 20 min | Cook 15 min**

### INGREDIENTS

- 1 1/2 lb boneless lamb leg, 1-inch cubes
- 1 small eggplant, 1-inch cubes
- 1 red onion, cut into chunks
- 2 tbsp olive oil
- 2 garlic cloves, minced
- 1 tsp chopped thyme
- 1 tsp kosher salt; 1/2 tsp black pepper
- 3/4 cup Greek yogurt
- 2 tbsp chopped mint
- 1 tsp lemon juice

### DIRECTIONS

1. Heat grill to medium-high. Toss lamb, eggplant and onion with oil, garlic, thyme, salt and pepper.
2. Thread lamb on skewers; thread vegetables on separate skewers so cooking times can differ.
3. Mix yogurt, mint and lemon juice; refrigerate until serving.
4. Grill lamb 10-14 min, turning, until 145°F; rest at least 3 min. Grill vegetables 10-15 min, until tender and browned. Serve with mint yogurt and warm pita.

### POUR & SERVE

**Taste first; decant briefly if needed and watch for sediment.**