

TIME: 40 mins**SERVING:** 4 people

INGREDIENTS:

4 lamb neck fillets, trimmed

1 tablespoon each red wine vinegar, red wine and redcurrant jelly

Generous dash or two of soy sauce

2 crushed and chopped garlic cloves

1 heaped tablespoon dried oregano

12 grindings black pepper

Good pinch of salt

1 teaspoon runny honey



Soak four wooden kebab skewers in water. Place the vinegar, wine and jelly in a pan over a low heat and whisk together until the jelly has dissolved. Simmer briskly for a few minutes until slightly reduced and thickened then add the soy sauce, garlic, oregano, honey, salt and pepper and allow to cool. Arrange the fillets in a shallow dish and pour the marinade over them. Cover and refrigerate for two hours. Thread each onto a kebab skewer and cook on a foil-lined tray under a grill for 10-15 minutes, turning frequently and brushing with any left-over marinade. Serve simply with crusty bread and salad.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: