

**INGREDIENTS:**

700g lean lamb, cubed

16 cherry tomatoes

2 medium onions - peeled,  
halved laterally, quartered and  
separated into leaves

2 lemons, halved lengthways  
and cut into slices

2 tablespoons sunflower oil

2 heaped teaspoons very finely  
chopped rosemary

2 teaspoons balsamic vinegar

2 heaped teaspoons redcurrant  
jelly

For the potatoes:

700g waxy potatoes

2 tablespoons sunflower oil

1 teaspoon sea salt

1 heaped tablespoon each  
freshly-grated Parmesan and  
finely- chopped chives

**TIME:** 2 Hours**SERVING:** 4 people

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Whisk together the sunflower oil, rosemary, vinegar and jelly in a bowl, add the lamb, turn to coat and refrigerate for at least two hours. Allow to return to room temperature for an hour before cooking. Thread the lamb, onion leaves, lemon slices and cherry tomatoes onto kebab skewers and cook over a medium heat for 10-12 minutes, basting with any remaining marinade. For the potatoes: heat the oven to 200C gas mark 6. Cut the potatoes into wedges, toss in the oil to coat well, arrange on a foil-lined baking sheet and roast for 25-30 minutes or until lightly browned. Drain on kitchen paper transfer to a serving bowl, add the salt, Parmesan and chives, toss to coat well and hand round immediately.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**