

Rich's Marinated Lamb Skewers with Tomato-Olive-Fennel Crostini

**Vintage Walla Walla 2010 ~ Master of the Grill Competition
Winning Recipe as Prepared by Richard Funk, Saviah Cellars**

Lamb Skewers

- 9 garlic cloves, minced
- 2 tablespoons chopped fresh rosemary
- 2 anchovy fillets, minced*
- 2 teaspoons fennel seeds
- 2 teaspoons coarse kosher salt
- 1 1/2 teaspoons fresh ground black pepper
- 1 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 1 (4- to 5-pound) boneless leg of lamb, hand-trimmed into 1-inch cubes
- 1/4 cup finely crushed dried morel mushrooms*
- 6-inch wooden skewers, soaked in water one hour

Tomato, Olive and Fennel Crostini

- 1 1/2 teaspoons fennel seeds toasted until aromatic
- 1 lb tomatoes, seeded, finely chopped (about 2 cups)
- 1/2 cup Kalamata olives pitted, finely chopped
- 3 tablespoons red wine vinegar
- 1/3 cup extra-virgin olive oil
- Coarse kosher salt
- Fresh ground black pepper
- 1/4 cup thinly sliced fresh basil
- 1 French or Italian baguette loaf, sliced into 1/4 inch slices
- 1/2 cup olive oil
- 1 sprig fresh rosemary
- 2 garlic cloves, minced

Prepare Lamb Skewers:

Combine garlic, rosemary, anchovies, fennel seeds, salt, and pepper in small bowl or in mortar with pestle. Using a wooden spoon or pestle, mash mixture into paste. Mix in olive oil and vinegar. Place lamb cubes in marinade and refrigerate for 12 hours or more. Let lamb stand at room temperature 1 hour before grilling.

Make Tomato, Olive and Fennel Crostini:

Stir fennel seeds in small skillet over medium heat until fragrant and slightly darker in color, about 2 minutes. Transfer to medium saucepan. Add tomatoes, olives, and red wine vinegar. Stir in oil; season with salt and black pepper. Marinate for 12 hours or more. Stir in basil just before serving.

Add rosemary sprig and minced garlic cloves to 1/2 cup olive oil. Let marinade for 12 hours or more.

Preparation:

Loosely thread lamb cubes onto skewers. Place skewers on lightly oiled grill rack and sprinkle with kosher salt and morel powder, turning until lamb is medium-rare; about 3 minutes total. While lamb is grilling; toast baguette bread slices with rosemary-garlic olive oil.

Serving:

Top toasted baguette with spoonful of tomato-olive-fennel mixture and top with grilled lamb bite.

*Ingredients that make this a special recipe!