

*Succulent,
Nutritious* **LAMB**

a great choice *ANY* time!



Flavourful Alberta Lamb – a healthy, affordable, delicious option! Enjoy its variety and versatility weekly. Lamb chops or skewers for your next barbeque. Roasted leg of lamb for Sunday dinner. Use leftovers for a delicious risotto or curry dish.

From our farm family to yours... share the pride.
Buy Alberta Lamb today!

For great recipes, cooking tips, nutritional information and sources of local lamb visit www.albertalamb.ca



ALMA
Alberta Livestock
and Meat Agency Ltd.



You've got great taste
when you eat
Alberta Lamb!

Enjoy this simple, delicious recipe.
Additional recipes available at
www.albertalamb.ca



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Grilled Lamb Skewers

Ingredients

- 500 gr. boneless leg of Alberta Lamb
- 1/2 cup extra virgin olive oil
- Juice & zest of one lemon
- 8 - 6 inch wooden skewers (pre-soaked)
- Kosher salt
- 2 cloves minced garlic
- Fresh ground black pepper

Method

Cut Alberta Lamb into 1 inch cubes and thread on to wooden skewers. Place lamb skewers in shallow pan. In separate bowl combine all other ingredients and mix well. Pour marinade over skewers, cover and refrigerate until needed, allow one hour minimum. Grill on preheated grill until medium-rare.

