



## Grilled Lamb Sandwiches

Lemberger is a lighter-bodied peppery wine. It pairs beautifully with grilled lamb, (or anything off the barbecue). These sandwiches were created to celebrate a high school graduation and Father's Day.

- 1 4-5lb. boneless leg of lamb
- 1 cup Two Mountain Lemberger
- 3 cloves garlic, sliced
- 2 tablespoons minced fresh thyme
- 1 tablespoon minced fresh rosemary
- 1 tablespoon brined green peppercorns, rinsed
- 2 tablespoons Dijon mustard
- 2 tablespoons red wine vinegar
- 1/2 cup extra virgin olive oil plus 2 tablespoons extra
- 2 French-bread baguettes, each cut crosswise into 4-5 inch pieces, and sliced lengthwise.
- 5 bunches green onions
- Prepared olive tapenade
- 1 cup herbed aioli (recipe follows)

Place trimmed lamb into large sealable plastic bag. Put all marinade ingredients into blender container and puree until emulsified. Pour marinade over lamb. Marinate at least 4hours (overnight makes things easy!)

Remove lamb from marinade, (discard marinade), and grill over medium low heat on grill until desired doneness - about 35 - 40 minutes.

While lamb is resting, drizzle 1 tablespoon olive oil over trimmed green onions. Grill onions on barbecue until slightly charred and limp. Coarsely chop green onions.

Brush baguettes with remaining olive oil and toast lightly on the grill.

For Sandwiches:

Put out bowls of olive tapenade, herbed aioli and chopped green onions. Thinly slice lamb and serve on a platter. Invite guests to create their own sandwiches, mounding green onions, lamb and sauces on toasted baguettes.

## Herbed Aioli

- 1 cup mayonnaise (homemade or good quality store bought)
- 2 cloves garlic, minced
- 1 tablespoon fresh rosemary, minced
- 2 slices roasted red peppers (canned)

Puree all ingredients in blender until smooth

