

Shenandoah Vineyards

ZINGIOVESE LAMB MARINADE

1 Cup <i>Shenandoah Vineyards Zingiovese</i>	½ cup lemon juice
½ cup soy sauce	1 Tbsp. Worcestershire sauce
2 large cloves garlic	1 Tbsp. salt
2 Sprigs rosemary	4 sprigs thyme

Grind dry ingredients (garlic, salt, rosemary, and thyme) with a mortar & pestle or in a food processor. Add the rest of the ingredients and mix together until thoroughly combined. Place the lamb you will be marinating in a large zip top bag or bowl. Pour marinade over the top of the meat and let sit for at least a half an hour in the fridge (cover bowl with plastic wrap if using a bowl). Remove lamb from marinade prior to cooking. BBQ using apple wood for an even better flavor.