

## Yogurt-Marinated Venison Kebabs with Lemon Butter

Active: 25 Min; Total: 45 Min plus overnight marinating

(4 to 6 Serving)

- 2 cups plain whole-milk yogurt
- 1 ½ cups water
- 2 pounds trimmed boneless venison (or trimmed boneless leg of lamb if venison is not available), cut into 1 ½-inch cubes
- 1 ½ teaspoons pure chile powder, such as ancho
- 1 teaspoon turmeric
- 1 large garlic clove, minced
- ½ teaspoon cayenne pepper
- Kosher salt
- Six 1-by-2-inch strips of lemon peel
- 3 tablespoons ghee (see below)
- Or unsalted butter, melted
- 2 tablespoons fresh lemon juice

In a large bowl, whisk 1 cup of yogurt with the water. Add the venison cubes, toss to coat and refrigerate overnight.

Light a grill. Drain the venison and pat dry with paper towels. In a large bowl, whisk the remaining 1 cup of yogurt with the chile powder, turmeric, garlic, cayenne and 1 teaspoon of salt. Add the venison, toss to coat and let stand for 10 to 20 minutes.

On each of 5 metal skewers, thread a piece of the lemon peel. Thread the venison cubes onto the skewers and season with salt. In a small bowl, combine the ghee with lemon juice.

Grill the skewers over moderately high heat, turning, until starting to char all over, about 3 minutes. Continue to grill, turning and basting with the ghee and lemon juice, until medium-rare, about 4 minutes longer. Serve the venison on or off the skewers.

Serve with Basmati rice

Wine – These tangy and intensely flavorful venison kebabs need a bottle of red wine that can stand up to their robust flavor, such as a red from France's Southern Rhône (a classic accompaniment for lamb). The Côtes-du-Rhône is the largest appellation in that region, producing affordable wines such as the earthy 2006 La Ferme de Gicon and the berry-rich 2006 M. Chapoutier Belleruche Rouge.

Ghee, also known as clarified butter, is made by heating butter very slowly to separate the golden fat (the ghee) from the water and milk solids. It is prized for its high smoking point and rich flavor.

*Note: Original article was made with Lamb so may require some adaptation if using venison.*