

LAMB KEBABS WITH POMEGRANATE-CUMIN GLAZE

- 1 teaspoon cumin seeds
- 1/4 cup GOOD EATS Pomegranate Jelly
- 1/2 cup extra-virgin olive oil
- 3 garlic cloves, pressed
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground cinnamon
- 1 pound trimmed boneless leg of lamb, cut into twenty-four 3/4-inch cubes
- 1 large red bell pepper, cut into twenty-four 3/4-inch squares
- 24 small metal skewers or bamboo skewers, soaked in water 30 minutes, drained

Heat small skillet over medium heat. Add cumin and stir until aromatic and lightly toasted, about 2 minutes. Grind cumin in mortar or spice mill. Mix pomegranate jelly, olive oil, garlic, oregano, salt, pepper, cinnamon, and cumin in 1-gallon resealable plastic bag. Add lamb; chill at least 1 hour and up to 4 hours. Remove lamb from marinade. Thread 1 lamb piece and 1 red pepper piece on each skewer; place on baking sheet. Prepare barbecue (medium-high heat) or preheat broiler. Sprinkle kebabs with salt and pepper. Cook, turning often, about 4 minutes for medium-rare.