

Grilled California Asparagus and Lamb with Mustard Aioli

Mustard Aioli

1/2-cup mayonnaise,
homemade or purchased
1/2 tablespoon Dijon mustard
1 teaspoon fresh lemon juice
3 large cloves garlic, chopped
finely



Asparagus and Lamb

1-1/2 lbs. lamb sirloin, cut into 1-1/2-inch cubes
1-1/2 lbs. jumbo California asparagus, cut into 1-1/2-inch lengths
olive oil, as needed
salt, as needed
freshly ground black pepper, as needed

Combine mayonnaise, mustard, lemon juice, and garlic; reserve.

Thread lamb and asparagus onto skewers. Brush lightly with oil, then salt. Grill, turning occasionally, until lamb is just firm to the touch, about 10 minutes. Season with black pepper; serve with aioli.

Makes 6 servings.

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>

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