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Spicy Roasted Lamb



Ingredients

1 1/2 kg leg of lamb
2 tbsp melted butter
2 tsp garlic powder
2 tsp dried rosemary
2 tsp ginger
2 tsp chili powder - not heaped

Preparation

1. Preheat the oven to 177 degrees C or 350 degrees F.
2. Apply the melted butter over the lamb - coating it well.
3. Then rub the rosemary, garlic, ginger and chili powder (mixed together well in a bowl) all over the lamb.
4. Place the lamb in a ovenproof roasting pan and then cover lightly with aluminium foil.
5. Allow this to cook for 1 hour 50 minutes.
6. To make the fat golden brown and crispy - remove the foil halfway through.
7. When the lamb is done cooking, take it out of the oven.
8. Allow it to cool down for 10 minutes before serving.

Cooks Note