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by ewfood

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
