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Marinated grilled lamb

Ingredients

1 kg boneless leg of lamb, trimmed
¼ cup lemon juice
¼ cup chicken broth
3 tbsp olive oil
8 garlic cloves, minced
3 tbsp fresh rosemary, minced
1 tbsp fresh thyme, minced
1 tbsp fresh oregano, minced
1 tsp salt
½ tsp ground pepper
1 sprig fresh rosemary
Salt and pepper to taste

Preparation

- 1 In a plastic bag, mix together lemon juice, chicken broth, garlic, oil, rosemary, thyme, oregano, salt and pepper. Then add the lamb. Seal the bag and refrigerate for 4 hours.
- 2 Discard the marinade and prepare grill for medium heat.
- 3 Place the rosemary sprig on lamb then roll up and tie with kitchen string. Leave a section of the sprig exposed and sprinkle with additional salt and pepper.
- 4 Grill the lamb until the meat reaches desired doneness. Discard the rosemary sprig and let the meat stand for 10 minutes.
- 5 Slice and serve!

Cooks Note
