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by ewfood

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, mined
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