

Butterflied Leg of Lamb

Butterflied leg with fat removed

Juice of 3 lemons

Olive oil

Ground pepper

One chopped onion

One bulb of garlic chopped

Chopped rosemary, oregano and lemon thyme

Combine in flat dish and let marinate in fridge overnight or on counter at room temperature for 2 to 3 hours turning at least once.

Heat BBQ to medium high

Remove lamb and strain marinade to reserve liquid for basting

Place lamb on grill and turn after 12-15 minutes, apply baste to the grilled side and grill for another 12-15 minutes.

Turn and grill for one minute to ensure baste is cooked

Let rest under heat lamp for 10 minutes, slice and serve