

BBQ Butterflied Leg of Lamb

4-5 lb	leg of SRS Premium Lamb, butterflied*	2-2.25 kg
1 tbsp	grated orange rind	15 ml
½ cup	orange juice	125 ml
½ cup	dry white wine	125 ml
¼ cup	soy sauce	50 ml
1 tbsp	grated gingerroot or 1 tsp (5 ml) ground ginger	15 ml
1 tsp	dried thyme leaves	5 ml
¼ tsp	pepper	1 ml

Combine orange rind and juice, wine, soy sauce, gingerroot, thyme and pepper. Pour over lamb in large shallow glass or enamel pan. Cover and refrigerate overnight, turning occasionally. Drain lamb, reserving marinade. Barbecue on lightly greased grill at medium heat. Turn lamb occasionally, basting with reserved marinade. Cook for about 1 hour or until well browned but still pink in the center. Slice thinly and serve immediately. Serves 8.

*Butterflied leg of lamb:

Remove the bone and spread flat or ask your butcher to do it for you. Cooks quickly and slices easily.

