

MARINATED BUTTERFLIED LAMB LEG

by Chris Harper of Crackerjack

2011 Runner-up : Main Course

Ingredients (serves 6)

2kg Butterflied leg of Lamb

Chermoula:

Cumin
Paprika
Turmeric
cayenne, onion
garlic
salt

Pepper and chopped coriander



Picture not available

Method

Coat lamb with the Chermoula and marinate up to 30 minutes.

Drizzle with oil and BBQ. Add a squeeze of lemon from time to time as it cooks.

Best served with lots of roasted vegetables or herb salad.