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BUTTERFLIED LEG OF LAMB with Yoghurt

Ingredients:

- 1 Butterflied Leg of Lamb
- 1 Tub Greek Yoghurt
- Garlic Crushed
- Olive Oil
- 1 tsp Ground Cumin
- 1 tsp Ground Corriander
- 1 Lemon Zest and Juice

TO SERVE:

- 1 tsp chopped mint
- 1 garlic clove crushed
- 1 tsp chopped coriander
- 1 tsp lemon zest
- 1 small tub greek yoghurt

Preparation:

Mix all the ingredients for the meat together.

Place the butterflied leg of lamb in a plastic zip lock bag and pour in the mixture. Allow to marinade for a couple of hours and refrigerate.

You can cook this very slowly on the BBQ for 2 ½ hrs or in the oven at 180 deg for 1 ½ hrs.

To serve:

Mix yoghurt, mint, coriander, garlic & lemon zest, stir and season to taste. Drizzle over cooked lamb and serve with couscous.

Delicious!