

INGREDIENTS:

1 butterflied leg of lamb (we'll do this for you in the shop)

2 finely-grated garlic cloves

3 tablespoons olive oil

Juice of half a lemon

1 heaped teaspoon mild paprika

2 teaspoons oregano

1 teaspoon salt

20 grindings black pepper

For the dressing:

200g Greek yogurt (NOT fat-free – it won't have the flavour)

1 tablespoon each finely-chopped mint and dill

Half a garlic clove, grated

juice of half a lemon

Small pinch of salt

TIME: 1 Hr + 4 Hrs prep

SERVING: 6 people



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Mix together the ingredients for the dressing and refrigerate. Mix all the marinade ingredients together and rub into the meat – make tiny slits with a sharp knife on the skin side so the flavours penetrate – and place in a shallow dish in the fridge for four hours, turning and rubbing in the marinade every hour. Heat the oven to 180C gas mark 4, transfer the meat to a pan and roast for two hours, basting frequently. Remove, slice thinly into a dish, drizzle over the cooking juices and leave in the bottom of the cooling oven for 30 minutes. Serve with the dressing and a salad of roughly-chopped tomatoes and red onions.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: