



Lamb with Mint, Rosemary and Lime with Dill and Lime Potatoes

Feeds: 4 - 6

Time to cook: Marinating time 4-5 hours + 30 - 40 minutes

Cooking temperature: Barbecue or Gas Mark 6, 200oC 400oF

Take:

Lean leg lamb fillet end (chunky top end of leg) boneless, strings removed and flattened out

Olive oil

Garlic

Rosemary

Mint

Limes

White wine

New potatoes

Mayonnaise

Dill (if you cant get dill use basil)

Cucumber

Make:

Take 1kg (2.5lb) Lean leg lamb fillet end - bone removed. It's quite easy to remove the bone if you can't buy boneless. Cut the leg so that the meat can be flattened out (the lamb joint will be about 2-3 " (5-8 cm) thick)

Place in a large dish 15ml (1tbsp) olive oil, 3 cloves garlic, squashed, 15ml (1tbsp) fresh rosemary, chopped, 15ml (1tbsp) fresh mint, chopped, 1 lime, rind and juice, 150ml (1/4pt) white wine, mix together and add the flattened lamb, cover and leave to marinate in the refrigerator for 4-5 hours.

Drain and cook on a preheated barbecue (with lid) for 30-40 minutes so that the outside is golden and meat still pink inside, alternatively cook in the oven directly on the cooking shelf with a drip tray below for about 30-40 minutes.

Lime & Dill potatoes: Boil 900g (2lb) new potatoes until tender, drain and cool, add 30ml (2tbsp) mayonnaise, juice of ½ lime, 30ml (2tbsp) fresh dill, chopped and ¼ cucumber, sliced.

Eat

Serve lamb cut into thick chunks with potatoes, steamed green beans and a tomato balsamic salad.