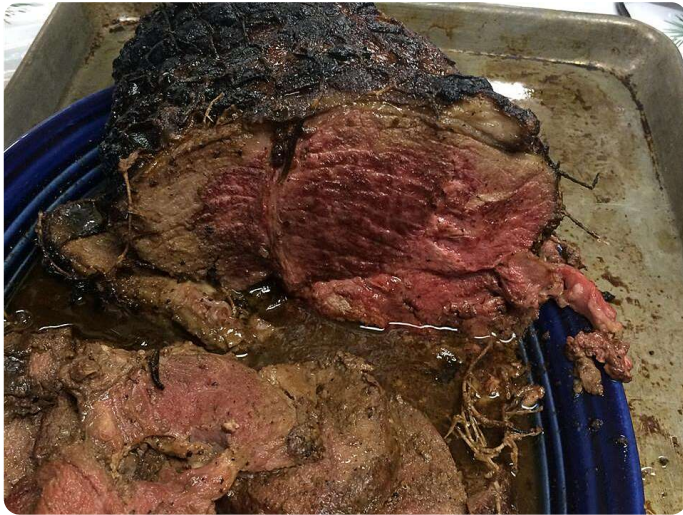


Dale39s Lamb

Oscar · 29/09/2024



Prep Time

8 hrs 25 mins

Difficult

Medium

Servings

9 hrs 30 mins

Description

I call this Dales Lamb because my late motherinlaw Dale gave me this recipe Everyone whos ever tried this likes it even my mom who didnt care much for lamb Hope you like it too

Ingredients

- - ? cup lemon juice - ½ cup brown sugar - ¼ cup Dijon mustard - ¼ cup soy sauce - ¼ cup olive oil - 2 cloves garlic
- minced - 1 (1/2 inch) piece fresh ginger root
- sliced - 1 teaspoon salt - ½ teaspoon ground black pepper - 1 (5 pound) leg of lamb
- butterflied

Instructions

1. In a bowl
2. mix the lemon juice
3. brown sugar
4. Dijon mustard
5. soy sauce
6. olive oil
7. garlic
8. ginger
9. salt
10. and pepper. Place the lamb in a shallow container. Pour the lemon juice mixture over the lamb. Cover
11. and marinate in the refrigerator 8 hours or overnight. Preheat an outdoor grill for medium heat. Drain marinade
12. and bring to a boil in a small saucepan. Reduce heat to low
13. and simmer
14. whisking constantly
15. until slightly thickened. Lightly oil the grill grate. Over indirect heat
16. grill the lamb 40 to 50 minutes
17. turning to cook all sides
18. to a minimum internal temperature of 145 degrees F (63 degrees C). Cool
19. slice
20. and cover with the thickened marinade mixture to serve.