



Aussie Barbequed Boneless Leg of Lamb

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 10 mins

Description

Cooked on a plate or grill open or hooded barbeque this lamb gives you one and a half to two hours to enjoy your favorite drink while basting

Ingredients

- - 1 cup vegetable oil - ½ cup distilled white vinegar - 2 cloves garlic
- minced - 1 tablespoon salt - ½ teaspoon ground black pepper
- or to taste - 1 (3 pound) boneless leg of lamb
- trimmed of fat - ½ cup water - ½ cup lemon juice - ¾ cup vegetable oil - 2 ½ cups tomato puree - 2 cups chopped onion - 2 tablespoons distilled white vinegar - 2 teaspoons hot pepper sauce (e.g. Tabasco™) - 1 teaspoon minced hot green chile peppers - 2 cloves garlic
- minced - 1 tablespoon dry mustard powder - 1 teaspoon salt

Instructions

1. Whisk together 1 cup of vegetable oil
2. 1/2 cups of vinegar
3. 2 cloves minced garlic
4. 1 tablespoon salt
5. and black pepper in a bowl; pour into a resealable plastic bag. Add the trimmed lamb leg
6. coat with the marinade
7. squeeze out excess air
8. and seal the bag. Marinate at room temperature for 2 hours. Meanwhile
9. stir together the water
10. lemon juice
11. 3/4 cup of vegetable oil
12. tomato puree
13. onion
14. 2 tablespoons of vinegar
15. hot sauce
16. minced chile
17. 2 cloves minced garlic
18. mustard powder
19. and 1 teaspoon of salt in a large saucepan. Bring to a boil over medium-high heat
20. then reduce heat to medium-low
21. and simmer 30 minutes until the onions have softened and the sauce has thickened. Preheat an outdoor grill for medium-low heat
22. and lightly oil grate. Remove lamb from marinade
23. and shake off excess. Discard remaining marinade. Cook on the preheated grill 1 1/2 to 2 hours
24. turning and basting frequently with the hot barbeque sauce.