

Grilled Leg of Lamb Steaks

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

50 mins

Description

My mother shared this recipe for leg of lamb steaks. The first time I tried leg steaks I found them to be a delicious and very tender cut of lamb.

Ingredients

- 4 bone-in lamb steaks - ¼ cup olive oil - 4 large cloves garlic
- minced - 1 tablespoon chopped fresh rosemary - salt and ground black pepper to taste

Instructions

1. Place lamb steaks in a single layer in a shallow dish. Cover with olive oil.
2. garlic
3. rosemary
4. salt
5. and pepper. Flip steaks to coat both sides. Cover and marinate for 30 minutes. Preheat an outdoor grill for high heat and lightly oil the grate. Cook steaks on the preheated grill until nicely browned on the outside and slightly pink in the center.
6. about 5 minutes per side for medium. An instant-read thermometer inserted into the center should read at least 140 degrees F (60 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.