



## **BBQ Butterflied Leg of Lamb**

**Serves 8**

### **Ingredients:**

**1 leg of Ontario Fresh Premium Lamb, butterflied\*, 4-5lb**

1 tbsp grated orange rind

½ cup orange juice

½ cup dry white wine

¼ cup soy sauce

1 tbsp grated gingerroot or 1 tsp ground ginger

1 tsp dried thyme leaves

¼ tsp pepper

### **Preparation:**

Combine orange rind and juice, wine, soy sauce, gingerroot, thyme and pepper. Pour over lamb in large shallow glass or enamel pan. Cover and refrigerate overnight, turning occasionally. Drain lamb, reserving marinade. Barbecue on lightly greased grill at medium heat. Turn lamb occasionally, basting with reserved marinade. Cook for about 1 hour or until well browned but still pink in the centre. Slice thinly and serve immediately.

### **\*Butterflied leg of lamb:**

Remove the bone and spread flat. Cooks quickly and slices easily.