



KILLOFIN HOME IRISH PRODUCTS

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Leg of Lamb

Lamb and grilling are a natural. When peat is used, the flavors take on another whole dimension. In this recipe we used a butterflied leg of lamb with a Tandoori Space. You can buy a store bought spice mix but a freshly made mix will have much more flavor.

INGREDIENTS

SPICE MIX:

1 tablespoon ground ginger
1 tablespoon ground cumin
1 tablespoon ground coriander
1 tablespoon paprika
1 tablespoon turmeric
1 tablespoon salt
1 tablespoon cayenne pepper

LEG OF LAMB:

1 – 6lb Leg of lamb
1 pint whole milk yogurt
1/4 cup spice mix

PREPARATION

Whisk all ingredients into small bowl to blend. DO AHEAD: Spice blend can be made 2 weeks ahead. Store airtight at room temperature.

Rub the lamb with the spice mix. Place in bag and add yogurt. Put the bag in the refrigerator for 24 hours. Remove from the refrigerator 2 hours before cooking to bring the meat to room temperature.

Peat was added to burning Kingsford charcoal briquettes. I used 1 chimney starter can of charcoal. After approx. 15 minutes the chimney was dumped into the grill. I then added 1/2 chimney of peat chunks and partially closed the lid.

At about the time the coals begin to turn a glowing red, the peat is heavily smoking. This creates both high heat from the charcoal and smoke from the peat. One big plus here is that the peat covers up the charcoal briquette flavor.

Place the lamb on a hot grill and cook until medium rare.