



### BUTTERFLIED LAMB

We're heading towards barbecue weather again, at last, and I'm hoping for sun on Christmas day as I'm planning on butterflied lamb for the main course. One considerable advantage of this is that the lamb is prepared up to two days in advance, then just marinates in the refrigerator until its time to bring to room temperature before firing up the barbecue. Another advantage is that the oven is left free, and you can enlist someone to watch over the lamb out of the kitchen.

I've experimented with many marinades for this perennial favourite, but I seriously think this one is the best yet.

Most butchers will bone out legs for you, a great help when there is little time to spare.

- 1 leg lamb, boned out
- ½ cup yoghurt
- 3-4 fat cloves garlic, minced
- ½ cup finely chopped fresh coriander
- Juice of 1 lemon
- 2 tbsp kecap manis \*
- Lots of freshly ground black pepper
- ½ tsp chilli powder

Stab both side of the boned-out lamb with a small knife. Combine the remaining ingredients to create a rough marinade.

Turn the lamb skin side up and brush the marinade over, using a pastry brush, then transfer flesh side up to a non metallic dish big enough to fit the lamb comfortably.

Brush the remaining marinade generously over the flesh surface. Cover with plastic wrap and refrigerate for at least 24 hours, 48 if you can.

Bring the lamb to room temperature before barbecuing. Place the lamb, skin side up, on to hot barbecue grill bars. Cook for 15-20 minutes, then turn the lamb over and cook for another 15-20 minutes (if your barbecue has a lid, it will take a shorter time).

The lamb should be cooked to medium rare, not bloody but still pink inside. (Remember the meat will cook a little after it is removed from the heat).

Transfer the lamb to a warm plate and cover with tented tinfoil to rest for 10 minutes before slicing.

\* Available at Asian food stores

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