



Preparing Lamb

NIBBLEDISH CONTRIBUTOR

Ingredients

- Lamb
- Rosemary
- Garlic
- Fresh Lemon
- Salt Pepper
- Extra virgin olive oil

Instructions

I've used this combo now for lamb steaks, lamb chops and roast leg of lamb - it's a magic combination.

Season your meat well with salt and pepper, leave it out for 20mins to reach room temperature before you cook it.

(It's best to let in marinate for as long as possible, but if you don't have time it still tastes fantastic).

Squeeze your lemon over the meat and mix up your garlic (not too much), rosemary and EVOO in a bowl. Rub over your lamb cut - if you're doing a roast leg, it helps to make small incisions and get the mixture right in there.