

Grilled Shoulder Mutton

NIBBLEDISH CONTRIBUTOR

Ingredients

- •
- 1300 kg mutton shoulder (clean from fat)
- ½ tsp turmeric
- 1 tbsp curry
- ½ tsp clove
- ½ tbsp cinnamon
- ¾ tsp pimento
- Salt
- 2 garlic cloves (cut slices)
- 2 tbsp vegetable oil
- 1 large roasting bag (35 x 43 cm)

Instructions

- 1. Wash the shoulder and put it in a try.
- 2. Mix the turmeric, curry, clove, cinnamon, pimento and salt.
- 3. Make cuts on the shoulder and put in each a slice of garlic and leave it in the refrigerator for at least 3 hours or over night.
- 4. Spray oil on the shoulder then put it in a roasting bag and close it well, make small holes on the top.
- 5. Put it in a tray then put in the oven for two and a half hours till it's well done.
- 6. Open the bag and leave it in the oven for 15 minutes.

7. Then move it to the serving dish.		
Ç		