# Grilled Shoulder Mutton

NIBBLEDISH CONTRIBUTOR

## Ingredients

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- 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.