



# COFIELD WINES

• RUTHERGLEN •

## BBQ Marinated Lamb Leg with 2006 Shiraz

### Ingredients (serves 4)

5 garlic cloves, crushed  
1 tbsp paprika  
1 large lemon, juiced  
¼ cup olive oil  
1.5kg boned lamb leg, butterflied  
olive oil cooking spray  
jacket potatoes to serve

### ***Green Olive Mayonnaise***

¾ cup whole-egg Mayonnaise  
½ cup stuffed green olives, chopped  
1 teaspoon paprika  
½ small lemon, juiced



### Directions

Combine garlic, paprika, 2 tablespoons lemon juice and oil in a large, shallow ceramic dish. Season both sides of lamb with salt and pepper. Score lamb skin (this allows marinade to penetrate). Place lamb in marinade and turn to coat. Cover and refrigerate for 3 hours. Remove from fridge 30 minutes before cooking.

*Make green olive mayonnaise:* meanwhile, combine mayonnaise, olives, paprika and 1 tbsp lemon juice in a bowl. Season with salt and pepper. Mix Well. Cover and refrigerate until ready to serve.

Spray **cold** barbeque plate or grill with oil. Preheat on high heat. Reduce to medium-high. BBQ lamb, skin side down, for 10 minutes. Turn and cook for 5 minutes. Reduce heat to medium low, cover lamb with bbq hood (If you don't have a hood use a large foil roasting pan turned upside down and placed over the lamb). BBQ for a further 15 mins for medium or until cooked to your liking. Remove from heat. Cover loosely with foil and set aside in a warm place for 10 mins to rest. Slice lamb thinly across the grain.

Serve lamb with green olive mayonnaise and jacket potatoes.

***Perfect with a glass of Cofield Wines 2006 Shiraz!***

*We would love to hear your feed back on this recipe, you can email us at [joel@cofieldwines.com.au](mailto:joel@cofieldwines.com.au) or post to P.O. Box 24, Wahgunyah. 3687.*