

INGREDIENTS:

One butterflied leg of lamb
1 tablespoon each dried oregano, dried thyme and dried mint
1 teaspoon smoked paprika
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 tablespoon sea salt
1 tablespoon freshly-ground black pepper
2 teaspoons ground coriander
4 limes

TIME: 60 mins + overnight**SERVING:** 4 people

Combine all the dry ingredients. Make deep slashes in the thickest part of the meat and rub the mix in well on both sides. Place in a large plastic bag and refrigerate overnight, removing occasionally to massage any excess mix in. When the barbecue is ready rub the meat lightly with oil on both sides and cook for 45 minutes to an hour. Carve off slices and squeeze lime juice over them before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: