

INGREDIENTS:

12 small, trimmed lamb cutlets

5 garlic cloves

3 tablespoons each lemon juice and olive oil

Sea salt

Freshly-ground black pepper.

TIME: 20 mins + 6 Hrs

SERVING: 4 people



Peel the garlic cloves and finely grate into a large bowl. Add the oil and lemon juice and whisk to emulsify. Add the lamb cutlets, turn well to coat, cover and refrigerate for six hours, turning frequently. Season well with salt and pepper and barbecue for four to five minutes each side.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: