

# Roast Leg of Lamb

## INGREDIENTS:

Leg of lamb  
Salt, Pepper  
Sweet paprika  
Onion Powder  
Garlic Powder  
Cumin Powder

**Basting:** Lemon juice,  
olive oil & salt

## PREPERATION:

Lather a generous amount of all dry ingredients over the entire surface area of the leg of lamb. To help infuse the flavours into the lamb, make small incisions with a skewer and sprinkle in the ingredients

Cook  
Time 

3 HRS.

IMAGE BELOW

Leg of lamb is ready  
after nearly 3 hours

## HOT TIP

Ask your butcher for a de-boned leg of lamb and it'll make marinating and skewering the meat much easier.

