

Lamb

Souvlaki

Ingredients:

- 1 kg deboned lamb leg
- 1/2 cup of olive oil
- Juice from 1 lemon
- 4 cloves minced garlic
- 1 teaspoon thyme
- 1 teaspoon oregano
- Salt and pepper



HOT TIP

Cook using mallee root rather than briquettes or gas to get truly authentic flavour

Cook
Time 

12MIN.

PROCEDURE:

- Dice lamb into bite size pieces.
- Mix all the ingredients (except for the lamb) together thoroughly.
- Pour the mixture over the lamb and allow to marinate overnight.
- Turn the meat a couple of times to keep the meat moist
- Put the lamb onto the skewers and allow the lamb to come up to room temperature while you're waiting for your charcoal to light.
- Use mallee root charcoal to get the authentic smokey flavour.
- Serve with tzatziki and pita bread.