



BARBECUED LAMB

- 1kg butterflied leg of lamb
- 1/3 cup fruit chutney
- 2 tsp ground cumin
- 2 tsp ground coriander
- 3 garlic cloves, crushed
- 1 tbs olive oil



Place lamb in large, shallow glass or ceramic dish. Combine chutney, cumin, coriander, garlic and oil in a jug. Add to lamb. Turn to coat. Cover. Refrigerate for 3 hours, if time permits.

Preheat barbecue on high with hood closed. Reduce temperature to medium-low. Transfer lamb to a disposable baking dish. Cook in barbecue over indirect heat for 25 minutes (see note). Turn lamb. Cook for 20 to 25 minutes for medium or until cooked to your liking. Set aside, covered, for 10 minutes before slicing.

