



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Lamb with Yogurt Marinade

Lamb - serves 5-8

- 1 boneless leg of lamb (4 to 5 pounds)

Yogurt Marinade

- 1 cup plain yogurt
- 1 Tbs. olive oil
- 2 Tbs. dried thyme
- 1 Tbs. ground cumin
- Grated zest of 1 lemon
- 4 scallions, sliced
- 1 Tbs. kosher salt
- 1/4 cup chopped fresh mint
- 1/2 cup lemon juice
- 6 cloves garlic, chopped
- 2 Tbs. black pepper

Sauce for Lamb:

- 2 Tbs. butter
- Pinch of black pepper
- 1 tsp. ground cumin
- 1 large onion chopped
- 1 cup chicken broth
- 3 Tbs. chopped fresh mint
- Pinch of salt
- 1 cup Mutha sauce

Prepare marinade. Whirl all the marinade ingredients in food processor. Needle the lamb all over with a fork and place in a non-reactive bowl. Spoon marinade onto meat until meat is well coated. Cover and marinate in the fridge overnight.

Prepare a hot coal bed and mound the coal on one side of the grill. Before cooking, scrape marinade off meat and pat dry. Lay meat directly over coals. Sear each side for 3 to 4 minutes. Move meat away from coals, to cook with indirect heat. Cover grill and adjust to 325-350°F. Roast for 50 to 60 minutes, until internal temperature reaches about 145°F. Cook sauce ingredients in large pan, stirring until caramelized.

Wine Pairing: Kittling Ridge Symmetry VQA Old Vines Foch



Recipe from QScene BBQ TV

