

Barbecued Lamb (This Morning's)

Ingredients

- 1½kg butterflied leg of lamb
- Sea salt
- For the Marinade
 - 2 cloves of garlic
 - 1 tsp hot Spanish paprika
 - 2 tbsp red wine vinegar
 - Fresh thyme leaves, finely chopped
 - 1 tbsp olive oil
 - Black pepper



Method

1. Mix all the marinade ingredients, save for the olive oil, and rub over the lamb on both sides.
2. Pour on the olive oil and leave in the fridge overnight (or at least 3 hours).
3. Remove and bring the lamb to room temperature, season with the sea salt, then barbecue (baste occasionally with any remaining marinade) for about 15 minutes each side, until pink.
4. Rest for 15 minutes, then serve.