

## Warren's Lamb Marinade

4 -5 pound Leg of lamb, boneless, butterflied

### Marinade:

juice from 1 lemon

1/2 cup redwine vinegar

3/4 cup olive oil

1 medium to large onion, sliced

2 - 4 cloves of garlic, minced

1/2 teasp. fresh ground ginger root

1/8 teasp. course ground pepper

1/4 teasp. oregano

1/4 teasp. thyme

1/2 teasp. rosemary

1/2 teasp. basil

1/2 teasp. sage

1 teasp. salt

Place lamb in container just big enough for meat and marinade. Combine all marinade ingredients and pour over lamb.

Marinate meat several hours, or overnight, in refrigerator. Turn meat in marinade occasionally.

Roast on hot charcoal fire 25 - 30 minutes per side for medium-rare, brushing on marinade every 10 minutes. Except for when brushing on marinade, keep grill covered.

Serve with mint sauce, or mint jelly.

### Notes:

you can also remove onions from marinade and grill them to serve with meat.

This marinade can be used for any lamb cut.