

Roast Loin of Lamb Marinated in a Port Marinade

Lambtown Festival Cooking Contest Recipe 1995, by Marc Vogel

Ingredients:

Herbs of Provence 1 Pinch Salt 1 tsp.

Pepper 1/2 tsp. Olive Oil 1/4 cup Port Wine (good quality) 2 cups

Rosemary 2 stems

Garlic 6 cloves chopped fine leg of lamb 1 ea.

Preparation:

Put the Lamb loin in a large marinating pan and marinate for 48 hours. Baste with olive oil, salt and pepper. Grill indirectly on your BBQ, or direct method until seared (approximately 12 -14 minutes, depending on your heat). Reduce marinade in side pan by 2/3 and serve the lamb on a platter on a bias cut. It's the tenderest lamb you'll ever have!

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