

Yogurt Marinated Dubai Lamb

Ingredients:

1 leg of lamb
4 cups plain yogurt
1/4 cups dried cumin
1/4 cups ground coriander
1 tbsp Allspice
1 tbsp. salt
1 tbsp. white pepper
1/8 c. paprika
Juice of 2 lemons
Olive oil
1 cup chopped dates and yogurt
Or sliced figs and yogurt

Preparation:

Mix all spices into yogurt. Marinate for 2 days in refrigerator or in a cool place with plastic wrap covering and touching the yogurt. (so oxygen does not penetrate) Then bring back to room temperature and brush off any excess sauce. Wipe and completely dry then brush with olive oil and either grill on hot barbecue indirect for 25 – 30 minutes per side or put in the ground wrapped in leaves for 4 hours covered over charcoal with hot stones. Serve with chopped dates or sliced figs and yogurt. Slice diagonally.