

20th Anniversary Weber Barbeque Contest

Michael Zazulak

Laguna Hills

*BBQ Lamb Thyme*

1st Place

2-4 pounds boneless Leg of Lamb

Marinade:

1 cup Bourbon

1 cup Water

¼ teaspoon Lemon Juice

1. Tenderize meat with a fork. Marinate meat for at least 1 hour (upt 1 day for more tender meat).

Spice Rub:

4 teaspoons Thyme

1 teaspoon ground Black Pepper

¼ teaspoon granulated Garlic

1. Using a mortar and pestle, grind together all of the ingredients until the hard Thyme sticks are soft. Sprinkle over marinated Lamb; tenderize with a fork. Allow to stand for 30 minutes (or longer).

2. Prepare hickory wood chips for barbecue by soaking in water.

3. Cook Lamb approximately 10 minutes on one side then cook for 5 minutes on other side for a medium well Lamb, or cook to desired doneness.

Serves 4 to 8 people.