

LEG OF LAMB

WITH SPANISH POTATO SALAD

SERVED WITH

PROPER JOB

POWERFULLY HOPPED IPA



*Recipes
from
Jack Stein*

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Serves 4

Tuck into this succulent lamb dish with a bottle of Proper Job - our powerful and authentic IPA. The beer's bold flavours hold their own alongside the dish's rich flavours.



INGREDIENTS

- Butterflied leg of lamb, approx. 1.25kg.
- 8 cloves of garlic.
- 12 fillets of anchovy.
- 50ml olive oil.
- Bunch of thyme.
- Tbsp sea salt.
- 400g cooked new potatoes.
- 100ml olive oil.
- 30ml sherry vinegar.
- 6 spring onions, sliced.
- Salt and pepper to taste.

METHOD

- Preheat barbeque until medium-hot.
- Make tiny incisions in the lamb, and in each one place slices of garlic, anchovy and thyme (approx. 8-10 incisions), then rub the meat with the sea salt and olive oil.
- Cook on the barbeque, turning regularly to get a good, even char (if you have a lid, put it down to increase the speed of cooking), cook for around 15-20 minutes - use a meat probe to get to an internal temperature of 60 degrees.
- When cooked, take off the BBQ and let the meat rest for 5 minutes.
- Slice the cooked potatoes, season with salt and pepper.
- Add the olive oil, sherry vinegar and spring onions, and toss together.



Enjoy with a Proper Job...

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