

★ U.K. ★ BBQ ★ Week ★ 19TH - 28TH AUGUST 2017



Direct grill



15 mins*



£7



4 servings

RECIPE

Afterburner Lamb Tikka



INGREDIENTS

500g thinly cut lamb leg steaks

For the marinade

1 tsp cumin

1 tsp turmeric

1 tsp crushed chilli (adjust to suit)

2 cloves of garlic

1 inch ginger, peeled

1/2 tsp salt

Juice of 1 lemon

4 Tbs plain yogurt

METHOD

1. Grind the marinade ingredients in a pestle and mortar to make a paste then mix with the plain yogurt
2. Completely coat the lamb and leave in the fridge to marinate for two to four hours.

Afterburner method

3. Set up a charcoal chimney starter 3/4 full with lumpwood charcoal, and start it going with a sheet of lit crumpled newspaper underneath (or use paraffin-free fire lighters). Wait 10-15 minutes until it's screaming hot and place a BBQ grill grate over it.
4. Place the marinated lamb on the searing hot grill grate for a couple of minutes each side, until you develop a lovely char on the outside.
5. Serve with basmati rice, yoghurt, and a naan bread cooked over the coals. The meat stays pink, tender and juicy inside, but has the smoky charred sear of a tandoor.

*Preparation and cooking time, recipe requires 2-4 hours to marinate

Recipe kindly supplied by Marcus Bawdon from countrywoodsmoke.com.

Find Marcus on Twitter [@devonwoodsmoke](https://twitter.com/devonwoodsmoke) and Instagram [@countrywoodsmoke](https://www.instagram.com/countrywoodsmoke), and Facebook [@mbawdon](https://www.facebook.com/mbawdon) or in the [Countrywoodsmoke Facebook group](#), he is also the editor of [UK BBQ Magazine](#)