

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



Indirect grill



40 mins\*



£8



4 servings

# RECIPE

## Lamb Klefitiko



This is an ancient Greek method of cooking in a sealed pit, it works just as well on the BBQ or in the oven.

## INGREDIENTS

750g Leg of lamb, diced  
65ml extra virgin olive oil  
3 Tbs lemon juice  
1 tsp dried oregano  
1 tsp dried thyme  
3 garlic cloves – crushed  
2 small beef tomatoes – chopped  
275g cheese  
4 bay leaves  
Salt & Pepper

## METHOD

1. Put the lamb in a bowl.
2. Pour over the olive oil & lemon juice.
3. Add the oregano, thyme, garlic salt and pepper, marinade for two hours (or overnight in the fridge).
4. Get some tin foil and shape into 4 bowls, or use bought tinfoil trays divide the meat between them, sprinkle over the tomatoes.
5. Arrange the sliced cheese on top and put a bay leaf in each parcel.
6. Seal the parcels and put on the bbq for 30-40 mins over a low medium heat.
7. Enjoy with Pitta Breads.

For those that don't like lamb this can also be done with Chicken

\*Cooking time, recipe requires 10 mins preparation and 2 hours marinating

Recipe from Chillin N Grillin NI. Check us out on Facebook: [Chillin N Grillin NI](#) or Twitter [@grillin\\_ni](#)