

★ U.K. ★ BBQ ★ Week ★



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.
3. *Afterburner method*
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 and Instagram @countrywoodsmoke, and Facebook @mbawdon or in the [Countrywoodsmoke Facebook group](#), he is also the editor of [UK BBQ Magazine](#)