



GRILLED LAMB WITH HONEY GARLIC MARINADE

(courtesy of Suzy Moore - Milwaukie, OR)

- 2/3 cup hoisin sauce (can be found in Asian section of supermarket)
- 1/3 cup white vinegar
- 1/4 cup soy sauce
- 2 tbsp garlic, minced
- 1/3 cup McLure's Honey
- 1 large shallot, minced
- 1 tsp salt
- 1/2 leg of lamb, butterflied

To prepare marinade, whisk together first 7 ingredients in a bowl. Place the lamb in a dish just large enough to hold it when unfolded. Pour the marinade over the meat, turning until both sides are coated. Marinate overnight in the refrigerator. Be sure to turn a couple of times.

Remove lamb from refrigerator 1/2 hour before barbecuing.

Prepare grill. Barbecue lamb for about 8 minutes on each side for medium rare or until meat thermometer registers 1400.

Slice lamb across the grain into thin slices and serve.