

# Buttermilk Leg of Lamb



## Ingredients:

2 Alberta Lamb leg  
5 cloves garlic - smashed  
1 ½ cup buttermilk (350 mL)  
1/3 cup fresh parsley and thyme (75mL)  
1 tbsp. sriracha (chile paste)  
Salt and black pepper to taste  
¼ red onion - chopped

## Method:

Butterfly Alberta Lamb leg and place in a large ziplock bag. Place all other ingredients into bag and massage into lamb. Marinate in refrigerator for 4 – 6 hours. Remove from marinade and pat dry. Sprinkle with salt and pepper and a little canola oil. Place on a pre-heated grill and cook until it begins to brown. Flip and finish cooking. Allow to rest. Slice across the grain and serve.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)