

# Lamb Fajitas



## Ingredients:

- 1 boneless leg or shoulder of Alberta lamb (3-4lbs.)
- ½ cup vegetable oil
- ½ cup lemon juice
- 1/3 cup soy sauce
- 1/3 cup packed brown sugar
- ¼ cup vinegar
- 3 Tbsp. Worcestershire sauce
- 1 Tbsp. ground mustard
- 1 large green pepper
- Sliced 1 large red pepper
- Sliced 1 large onion
- Sliced 16 flour tortillas 7", warmed
- Chopped tomatoes & cucumber optional

## Method:

Cut the lamb into bite sized strips. Combine the next 8 ingredients in glass container and add the lamb. Seal and refrigerate for 3 hours, turning occasionally. Place the lamb and marinade in Dutch oven or large pan, bring to boil. Reduce heat, cover and simmer 8-10 minutes or until meat is tender. Add peppers and onion, cook about 4 minutes, until tender-crisp. Using slotted spoon, place meat and vegetables on tortillas, top with optional tomatoes and cucumber. Fold in sides of tortilla and serve immediately.

Recipe courtesy of Gladys Janssen, Barrhead, Alberta

## Your Notes



You've got **GREAT** taste!

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