

Marinated Alberta Lamb Sirloin



Ingredients:

- 1 Alberta Lamb sirloin
- 2 shallots
- 3 cloves garlic
- 1 Tbsp. fresh chilli paste
- 1 bunch cilantro leaves
- Zest and segments of 2 oranges, 1 grapefruit and 1 lemon
- 2 Tbsp. liquid honey
- ½ cup olive oil
- ¼ cup wine vinegar
- Salt & black pepper to taste

Method:

Place all marinade ingredients into a food processor and blend on high until smooth. Marinate the sirloin for 4 hours. Wipe off excess marinade and grill until medium rare.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

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