



Recipes

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Minted Lamb

Serves 1

Ingredients:

4 lbs. Leg of Lamb Meat, cut into 2" cubes
4 Tbsp. Fresh Mint , chopped
3 Tbsp. Garlic , minced
.33 cup Soy Sauce
2 tsp. Salt
2 tsp. Black Peppers
2 Tbsp. Vegetable Oil
2 tsp. Paprika
1 Tbsp. Sugar
1 Orange , thinly sliced

Directions:

1. Place lamb meat in stainless steel bowl, set aside.
2. Whisk together remaining ingredients and pour over lamb meat. Marinate 4-8 hours.
3. Preheat grill to medium heat. Grill Minted Lamb until desired doneness, turning once.