



## 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.