

# Barbecued, Butterflied Leg of Scotch Lamb

## Ingredients

- 2.4 kg leg of Scotch Lamb, boned and butterflied (opened out flat) this gives you 2 kg boned weight
- 4 cloves garlic, peeled and cut into slivers
- 1 red onion, peeled and sliced
- 150 ml red wine
- 150 ml olive oil
- 10 whole peppercorns
- 2 cloves garlic, peeled and squashed
- 2 tsp dried oregano
- 1 tsp dried mint
- 2 bay leaves
- Selection of courgettes, aubergines and red peppers, thickly sliced lengthwise and brushed with oil.



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)