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**CHARCOAL  
COOKBOOK**

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# LAMB

## GYROS ROAST

- 1 leg of lamb (about 3<sup>1</sup>/<sub>2</sub> pounds meat), boned
- 2<sup>1</sup>/<sub>2</sub> pounds boneless beef round steak
- <sup>1</sup>/<sub>4</sub> cup dried oregano leaves
- 2 teaspoons dried dill weed
- 2 teaspoons garlic powder
- <sup>1</sup>/<sub>2</sub> teaspoon ground thyme
- 1<sup>1</sup>/<sub>2</sub> teaspoons salt
- 1 teaspoon pepper
- Olive oil

Pound lamb and beef round steak on both sides with meat mallet, until each piece of meat measures 12 x 14 inches. Combine herbs, salt and pepper, crushing with back of spoon until fine in texture, but not powdered. Place lamb on cutting board; brush top lightly with oil and sprinkle with <sup>1</sup>/<sub>3</sub> of the herb mixture. Pound herbs into surface of lamb with meat mallet. Lay round steak on top of lamb; brush top lightly with olive oil and sprinkle with <sup>1</sup>/<sub>2</sub> the remaining herb mixture.

Pound herbs into surface of beef with meat mallet. Roll up meats as tightly as possible, starting at short end; tie securely in several places with string. Brush outside of roast lightly with oil; rub remaining herb mixture into surface of meat. Insert regular meat thermometer so that tip is in center of meat.

Place roast in center of the cooking grill and cook until internal temperature registers 140°F, about 1<sup>1</sup>/<sub>2</sub> hours. Turn roast every 45 minutes; outside of meat will become very dark and crusty. Remove meat from cooking grill and let stand 10 to 15 minutes before slicing. Slice thinly.



## SPICY LAMB KABOBS

- Orange-Spice Marinade (page 29)
- 2 pounds lean lamb, cut into scant 1<sup>1</sup>/<sub>2</sub> inch cubes

### USE DIRECT METHOD

Prepare Orange-Spice Marinade; pour over lamb in shallow glass baking dish or plastic bag. Refrigerate, covered, 4 to 6 hours. Drain lamb; reserve marinade. Arrange lamb on 4 to 6 metal skewers.

Place Kabobs on cooking grill; cook to desired degree of doneness, about 20 to 25 minutes for medium. Brush kabobs with reserved marinade during cooking; turn kabobs over halfway through cooking time.

## BURGERS GREEK-STYLE

- Yogurt-Cucumber Sauce (page 29)
- <sup>3</sup>/<sub>4</sub> pound lean ground beef
- <sup>3</sup>/<sub>4</sub> pound lean ground lamb
- <sup>1</sup>/<sub>4</sub> cup chopped onion
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- <sup>1</sup>/<sub>8</sub> teaspoon pepper
- 4 large pita breads
- 1 cup shredded iceberg lettuce
- 1 small tomato, chopped
- 2 green onions and tops, sliced

### USE DIRECT METHOD

Prepare Yogurt-Cucumber Sauce. Mix ground beef, lamb, chopped onion, oregano, salt and pepper; shape into 4 patties.

Place patties on cooking grill. Cook according to times indicated in chart (page 18) for desired doneness. Just before patties are done, heat pita breads on cooking grill. Divide lettuce, tomato, and green onions in pitas and add burgers. Spoon in Yogurt-Cucumber Sauce.