



# Serving suggestions

## LAMB BAKE MIX

### BBQ Lamb Chops with Rosemary Lemon & Garlic Serves 4

1 kg lean lamb chops  
15g of DRY-IT Lamb Bake Mix (chopped fine or ground in a coffee grinder)  
Olive oil

1. Place lamb chops in a large marinating container, coat with a generous amount of olive oil and rub LAMB BAKE MIX into the meat.
2. Marinate in the fridge for 2 hours. Allow the meat to come to room temperature before grilling, pan frying or barbequing as desired.
3. Season to taste.

### Baked Leg of Lamb

1 reasonable sized leg of lamb  
15g of DRY-IT Lamb Bake Mix (including 1 piece of lemon)  
Olive oil

1. Add liberal amount of olive oil to a large baking dish, scatter most of the LAMB BAKE MIX into the dish including the lemon and place the lamb over the mix.
2. Sprinkle the remainder of the mix on top of the lamb. Cover and marinate in the fridge for 2 hrs.
3. Take the meat out of the fridge and bring back to room temperature before baking as usual.



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