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http://www.goldenblossomhoney.com/recipes_landing.php

Barbecued Butterflied Leg of Lamb

Serves: 6

Ingredients

2/3 cup hoisin sauce (can be found in Asian section of supermarket)

1/3 cup white vinegar

1/4 cup soy sauce

2 Tablespoons garlic, minced

2 Tablespoons GOLDEN BLOSSOM HONEY

1 large shallot, minced

1 teaspoon salt

1/2 leg of lamb, butterflied

Directions

To prepare marinade, whisk together first 7 ingredients in a bowl. Place the lamb in a dish just large enough to hold it when unfolded. Pour the marinade over the meat, turning until both sides are coated. Marinate overnight in the refrigerator. Be sure to turn a couple of times.

Remove lamb from refrigerator ½ hour before barbecuing.

Prepare grill. Barbecue lamb for about 8 minutes on each side for medium rare or until meat thermometer registers 140°.

Slice lamb across the grain into thin slices and serve.