



Flying Mule Farm Simple Grilling Marinade for Lamb Sirloin

Makes enough marinade for 6 (Prep time: 10 minutes)

Ingredients:

- 3 lamb sirloin roasts
- 1 bunch fresh lemon thyme or regular thyme, stems removed
- 2 cloves garlic, crushed and minced
- 1 Tbsp. Dijon mustard
- 1 ½ tsp kosher salt
- freshly-ground black pepper, to taste
- juice and zest of 1 lemon
- 3/4 cup extra-virgin olive oil

-Trim the lamb sirloins of the layer of fell and excess fat but leave a thin layer of fat.
-Roughly chop the thyme stems. In a medium-sized bowl, combine the thyme, chopped garlic, Dijon mustard, salt, pepper and lemon juice. Whisking vigorously, slowly pour in the olive oil to emulsify. When all of the oil has been added, add the lamb sirloins and coat with the marinade. Cover with plastic wrap and refrigerate at least 4 hours or up to 6 hours. Grill over indirect flame to desired doneness (internal temperature of 135 for medium). Allow to rest at least 5 minutes before slicing.

*This marinade would also be great for lamb kabobs, butterflied leg of lamb or lamb loin chops for the grill!