

Lamb Shawarma

Recipe courtesy of Chris Sussman, aka the BBQ Buddha

Ingredients

¼ cup extra-virgin olive oil
3 garlic cloves, minced
1 lemon, juiced
½ tbsp ground cumin
½ tbsp ground cardamom
½ tsp Aleppo pepper or ½ teaspoon crushed red pepper
Freshly ground black pepper
Kosher salt
One 2-3 pound butterflied leg of lamb
1 medium red onion, cut in half
3-4 bamboo skewers
Yogurt-Tahini Sauce
Pita bread

Method

Mix the olive oil with the garlic, lemon juice, cumin, cardamom, red pepper, ½ teaspoon of black pepper and 1 tablespoons of salt. Rub the marinade on the lamb. Refrigerate for 3 days.

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Using 3-4 Big Green Egg Bamboo skewers, skewer the lamb to one large tower. Use the onion halves on the top and bottom so it will stand on a roasting pan.

Roast the lamb until an instant-read thermometer inserted into the thickest part of the meat registers 145°, about 1 hour. Transfer the lamb to a carving board and let rest for 10 minutes.

Coat the pita bread with olive oil and toast for about 5 minutes.

Thinly slice the lamb across the grain and serve with the Yogurt-Tahini Sauce and Pita Bread.

