

INGREDIENTS

Total Cook Time: 35 mins

4 Servings

- 4-6 OBC Lamb Cuts
- Salt & Black Pepper to taste
- **Herb Butter Ingredients:**
- ½ cup of unsalted butter at room temperature
- 1 tbsp of rosemary chopped
- 1 tbsp of thyme chopped
- 3 cloves of garlic chopped
- 2 tbsp of lemon juice
- 1 tbsp of whole black pepper
- Salt to taste

DIRECTIONS

1. In a bowl, add all the ingredients for the Herb Butter and mix thoroughly. Place in fridge until 15 minutes before cooking.
2. Take out OBC Lamb Cuts and season thoroughly with salt & black pepper.
3. Build a fire in your Braai or fire pit for direct cooking. Make at medium to medium-high heat.
4. Place OBC Lamb Cuts on the Braai and cook for about 4-5 minutes per side for medium rare.
5. While steaks are cooking, preheat a pan for the butter over the braai. Add butter to the pan and cook until it is fully melted.
6. Pull steaks off the braai and brush Herb & Butter over the top, while they rest for 4-5 minutes. Squeeze some extra lemon juice on top, slice into steaks and enjoy!
7. Serve with OBC Rice or Maize meal.

“Herb & Butter Lamb on the Braai”



OBCTM