

Greek-style Marinade

This Greek-style marinade can be applied to any meat, but is particularly good on lamb. Let the meat marinate for a while so the flavors can infuse.

Prep Time: 10 minutes

Ingredients:

- 3 tablespoons lemon juice
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon thyme
- 1/2 teaspoon oregano
- 1/2 teaspoon bay leaf
- 1/2 teaspoon of Summer Savory (if available)
- salt and pepper to taste



Preparation: Combine all ingredients and mix well. Use this marinade on all cuts of lamb. Plan on marinating chops and small cuts for about 4 to 5 hours. Large cuts like leg of lamb should be marinated for 8 hours to overnight.

Cook by method of your choice until the meat is tender. I cooked this product in an iron skillet. It is Kabob meat from a better cut of the lamb. Any other cut can be done the same way but stew meat needs to cook longer.

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