

## **Grilled Lamb Leg Steaks**

This recipe was created by E. Bodio. It's easy and delicious.

### **Ingredients**

4 lamb leg steaks, 1" thick, about 3 pounds  
2 cups pomegranate juice  
¼ cup olive oil  
1 tsp salt  
¾ tsp ground black pepper  
2 bay leaves, crumbled  
1 tsp dried thyme  
2 cloves garlic, peeled, crushed, chopped.

### **Technique**

1. Place all the ingredients in a large Ziploc bag and mix thoroughly. Refrigerate all day, turning occasionally.
2. Grill over a hot charcoal fire 3-5 minutes per side (depending on the heat of the fire and desired level of doneness).
3. Serve with fire-roasted vegetables and rice.