

## Weber Q Slow Roasted Balsamic-Glazed Lamb Shoulder



*\* Recipe courtesy of Weber Australia*

### *Ingredients*

- 2 kilograms boneless lamb forequarter/shoulder
- 3 garlic cloves, finely chopped
- 1 tbsp extra-virgin olive oil
- 3 tsp finely chopped fresh rosemary leaves
- 1 1/2 tsp sea salt
- 1 tsp freshly ground black pepper
- 2 tbsp balsamic glaze

### *Directions*

- Step 1 – Prepare the barbecue for indirect cooking over low heat (100°C to 130°C). If using a Weber Q barbecue, set up your barbecue with a convection tray and a trivet.
- Step 2 – Trim the lamb of any hard lumps of fat. In a small bowl, combine the garlic, olive oil, rosemary, salt and pepper. Spread the herb mixture all over the lamb. With cooking string, truss the lamb into an even shaped roast.
- Step 3 – Place the lamb onto the barbecue and roast over indirect low heat, with the lid closed, for 5 ½ hours.
- Step 4 – Once the lamb has been roasting for about 5 ½ hours, or has reached an internal temperature of 90°C, brush the lamb with the balsamic glaze and continue roasting the lamb for a further 30 minutes. Once the lamb has cooked, remove from the barbecue and cover with aluminium foil. Leave the lamb to rest for at least 15 to 30 minutes.
- Step 5 – Remove and discard the string from the lamb. Using two forks, pull the lamb into bite-sized pieces and serve immediately.

