

Missing Links

English Butcher & Makers of the Finest British Sausages in Spain

Barbecue Cooking Tips For Boneless Shoulder of Lamb & Butterfly Legs of Lamb

Double wrap in foil Use the lowest gas setting or on coals raise the height of the grill & avoid any contact with fierce heat.

Cooking times varies from 45 Mins. to 75 Mins. Depending on the size of joint, it's easy enough to check if cooked by sticking a cocktail stick or skewer into the meat and checking the juices run clear.



Remove from foil to brown for about 15 Mins. Or as desired.
Serve on a wooden board in the centre of the table Enjoy

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