

# Barbecued lamb and mushrooms with lemon

serves 4

4 lemons  
1/4 cup olive oil  
2 garlic cloves, crushed  
400g cup mushrooms, thickly sliced  
500g lamb backstrap, trimmed  
150g mesclun salad leaves, washed and dried



- 1 Cut 2 lemons into 4 wedges each and set aside. Juice the remaining 2 lemons. Place the lemon juice, oil, garlic and salt and pepper into a small jug. Whisk well to combine.
- 2 Place mushrooms into a large bowl and lamb into a medium shallow dish. Pour 1/2 the dressing over mushrooms and stir to coat. Pour remaining marinade over lamb and turn lamb to coat. Set mushrooms and lamb aside to marinate for 15 minutes.
- 3 Preheat a greased barbecue plate and grill on medium-high heat. Place lamb onto barbecue plate and cook for 3-4 minutes each side, for medium or until cooked to your liking. Remove lamb to a plate, cover with foil and set aside to rest.
- 4 Meanwhile, place mushrooms onto barbecue plate and cook for 3-4 minutes or until just tender. Remove to a plate. Barbecue the lemon wedges until slightly charred.
- 5 Slice the lamb across the grain. Arrange lamb, mushrooms and salad leaves onto serving plates. Serve with barbecued lemon wedges.

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