

Lamb Sliders with Mint Chutney

Ingredients

4 pounds boneless leg of lamb with fat
24 Slider rolls

Mint Chutney

½ cup yogurt
3 T fresh lemon juice
1 bunch cilantro, tender stems ok
1 cup mint leaves, packed
2 t sliced ginger
1 garlic clove
¼-½ t sea salt
½ t sugar
1 T water, or just enough to get the blender going

Directions

Roast lamb in 350 degree oven covered for 4 ¼ hours or until the meat shreds.
Blend all chutney ingredients in a food processor until smooth. Taste and adjust salt and lemon. Assemble the sliders with a bit of lamb and a spoonful of chutney. Serve warm.

Pair with the 2017 Meritage.