

# Grill Lamb Shoulder



Contain: 

Spiciness:  HOT

Serves: 



Prep Time : 10mins    Cooking Time : 20mins

## Ingredients :

- 1 slice      Lamb shoulder  
(250g)
- 2 tbsp      Soy Asahi  
(30g)      Blackpepper  
                 Marinade Sauce,  
                 to marinade
- 1 tbsp      Soy Asahi  
(15g)      Blackpepper  
                 Marinade Sauce,  
                 to glaze

## Instructions :

1. Marinate lamb shoulder with Soy Asahi Blackpepper Marinade Sauce for at least 2 hours (the longer the better) in the refrigerator.
2. Preheat a grill to high.
3. Lightly oil the grill grate before placing lamb on grill. Turn and glaze lamb frequently.
4. Cook for 12 – 15 minutes to desired doneness and lamb slightly charred.
5. Served with salad and wedges.



[www.soyasahifoodservice.com](http://www.soyasahifoodservice.com)