

Jerked Lamb Leg with Guava Glaze

Complements of Robin Lin Lumsden, Cookbook Author Belcour



4 lb. leg of lamb
4 T. **Belcour Guava Preserve** or other guava jelly
Olive oil

Marinade

2 cups good quality dry red wine
2 large yellow onions
1 green bell pepper
5 scallions
6 cloves, garlic, finely chopped
1 T. fresh flat leaf parsley
1 T. fresh thyme leaves,
1 T. fresh rosemary, leaves, finely chopped
4 T. soy sauce
3 T. Worcestershire
2 T. Pickapeppa
1 bottle **Belcour Honey Jerk Pepper Sauce** or 1- 2 T. **Walkerswood** Jerk paste
salt and pepper

Preheat oven to 450 degrees.

Trim the lamb leg for any bits of unwanted fat, but don't remove all the fat, as it will keep lamb moist during cooking. Rub the leg with the marinade thoroughly and massage into the meat a bit. Cover and refrigerate overnight in the refrigerator, turning at least once.

Remove lamb from the marinade, patting dry. Rub with olive oil and place in a large baking pan. Cover the top with foil and place in oven for 20 minutes. Turn lamb leg over, replace foil and return to oven for 25 minutes.

Drain the drippings from the pan and place in a heavy bottomed saucepan. Add marinade and bring to a boil. Turn heat to medium low and cook until it reduces to a thick sauce. Adjust salt and pepper.

In a small saucepan heat the guava preserve with a dash of water to keep it from burning. Liberally paint the lamb leg with the guava glaze and place back in the oven, uncovered, for 45 minutes, brushing every 15 minutes with the guava preserves, turning lamb once during cooking.

The lamb is done when a meat thermometer reads between 140-150, depending on desired doneness. Slice the lamb and drizzle the sauce over. Serve with fried plantains and rice and peas.

Note: This recipe can also be used on lamb chops or ribs

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