

## **Lamb With Yogurt Sauce**

### **For Marinade**

**1 1/4 - 1 1/2 lbs. Lamb**  
**1/2 cup olive oil**  
**1/4 cup greek yogurt**  
**2 teaspoons lemon juice**  
**2 teaspoons. onion juice made with 1/8 cup onion & 1 tsp water**  
**1 1/2 tsp. Thyme**  
**1 tablespoon garlic**  
**1/8 tsp. salt**  
**dash pepper**

### **For Sauce**

**1 1/2 cups yogurt**  
**2 tsp. minced garlic**

**Cut lamb into bite size pieces.**

**Mix together all marinade ingredients. Marinate overnight in the refrigerator. Mix yogurt and garlic & keep refrigerated until an hour before serving time. Grill for 10 minutes or so and serve with yogurt garlic sauce on the side.**

**Original recipe found on <http://www.godecookery.com/friends/frec60.htm>**