

Lamb Leg Steaks with Chilli Butter



Ingredients:

- 2 x 150g/5oz lean boneless lamb leg steaks
- 15ml/1tbsp rapeseed oil
- 5ml/1tsp dried red chilli flakes
- 5ml/1tsp dried mixed herbs
- Pinch salt

For the Chilli Butter:

- 50g/2oz butter, softened
- 2.5ml/½tsp dried chilli flakes
- 15ml/1tbsp freshly chopped parsley

Method:

1. Remove the steaks from the fridge, pop onto a shallow plate, cover and leave for 20 minutes to bring up to room temperature before cooking.
2. To prepare the chilli butter; in a small bowl mix together the butter, chilli flakes and herbs. Mould the butter into a sausage shape, wrap in cling film or foil and refrigerate until required.
3. Brush the steaks with oil on both sides. Mix together the dried chillies and herbs and sprinkle over the steaks.
4. Cook on a prepared barbecue or under a preheated moderate grill for 6-8 minutes on each side, or until any meat juices run clear.
5. Top with a disc or two of the chilli butter and serve with warm crushed new potatoes with a knob of the chilli butter stirred through and a tomato and cucumber salad.