

## **Barbecued Lamb Necks**

1/2 cup salad oil  
juice of 1 lemon  
grated rind of 1/2 lemon  
2 - 3 lbs. lamb necks, cut 1 1/2 inches thick  
a 1" thick slice of onion

These are unusually delicious done to a nice golden, crisped over the charcoals, so meaty, yet economical.

Mix the oil, lemon juice and rind. Add the meat and toss in this mixture until well coated. Top with onion separated into rings. Cover tightly and refrigerate 6 - 12 hours, turning once or twice during that period.

Barbecue 3 inches from the hot coals, 4 - 6 minutes on each side. When possible, turn only once.

**Serves 4 - 5.**