

GREEK LAMB with Tzatziki , crumbed Haloumi chips

Lamb Racks –

- 1- Cover Lamb Racks in olive oil
- 2- Liberally apply Butcher Axe Hunter rub to meat surface
- 3- Cook indirectly on BBQ at 250f until internal temp of 165f for Medium finish
- 4- Let rest for 10 minutes in covered foil

Haloumi Chips

- 1- Cut Cypress Haloumi into 8mm thickness chips
- 2- Dip into plain flour
- 3- Dip into whisked egg mix
- 4- Press into Crumbed & Co Panko Italian Crumb to cover well
- 5- Fry in vegetable oil until golden colour 1-2 minutes

Greek Providore Grannys Tzatziki mix

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