



## Sliced boar roast

Serves 4

- 800 gram wild boar back leg (thick part if possible in one piece, otherwise two)
- 50 gram spare rib spices
- 4 hamburger buns
- 100 gram fine sliced iceberg lettuce
- 100 gram smoky BBQ sauce



Directions

1. Rub the meat with the spices and marinade for 1 hour.
2. Grill the meat on low heat until golden brown and wrap in alufoil.
3. Put this on low heat in the BBQ and cook for approx. 35 minutes.
4. Take out of the BBQ and let it rest for 10 minutes.
5. Slice buns in a half and lightly grill the insides.
6. Put the bottom side of the bun on a plate and dress with a quarter of the lettuce.
7. Take the meat out of the foil and slice thinly. Place on top of the lettuce and pour the sauce on top.
8. Close with the topside of the bun and decorate to taste.