

LEG OF LAMB, GRILLED

Gourmet Magazine

comments

A really nice lamb dish.

notes

Order a 7-8 pound leg of lamb trimmed of all fat, boned and butterflied (yield of 4 to 4-1/2 lbs.) You may find two smaller legs totaling the above will work as well and will have a milder flavor and be more tender. Save bones to combine with small pieces of meat to make soup or stew.

You'll need to start preparation two hours in advance of serving.

Serves 8

Ingredients

prepare in advance

Finely Chop

8 garlic cloves

Rough chop

3 T fresh thyme leaves
2 T fresh rosemary leaves
2 T fresh parsley leaves

Mix all of the above with

1/2 tsp. freshly ground black pepper
1 T kosher salt
3 T olive oil

Have ready for after grilling

1 lemon, halved and seeded.

Have available

7-8 lbs. leg of lamb

complete recipe

Prepare meat for marinade:

Trim any remaining fat.

Secure any loose flaps of meat with metal skewers, bunching meat together so that it has uniform thickness.

Marinate:

Place lamb in large dish.

With tip of a sharp small knife held at a 45 degree angle, cut 1/2 inch deep slits all over lamb.

Rub herb mixture into slits and all over lamb.

Marinate at room temperature 1 hour, lightly covered with foil or plastic wrap.

Grill or Roast to 125 degrees (medium rare)

Grill about 10 minutes per side. OR

Roast in a roasting pan in middle of 425 degree oven for about 25 minutes.

To Serve

Transfer lamb to a cutting board.

Squeeze lemon juice all over and let stand, loosely covered with foil, 15 minutes.

Cut lamb into slices; serve with juices that have accumulated on the cutting board.