

Garlic & Pistachio Stuffed Leg of Lamb



Ingredients:

- Boneless leg of Lamb, room temperature
- 1/3 cup fresh Rosemary
- 1/4 cup fresh Thyme
- 1 Garlic cloves
- 3 tbsp Dijon Mustard
- 1/3 cup Olive oil
- 2 tbsp coarse Sea Salt
- Ground black Pepper
- 1 cup shelled, roasted Pistachios
- 20 dried Apricots
- 1 medium bundle of fresh Mint
- 2 tbsp pure Maple syrup
- Zest from 1 large Lemon
- 2 tbsp Olive oil

Directions:

Preheat the oven to 375°F.

Preparing the Spread & Filling:

First, prepare the garlic and herb spread.

We'll use half for the filling and half for seasoning the outside.

Place the rosemary, thyme, garlic, mustard, olive oil, salt and pepper into the food processor, make sure to strip the herbs from the stems first!

Pulse until the garlic and herbs are finely diced and a thick paste forms.

Remove half the paste into a bowl and set aside.

To the remaining paste in the food processor, add the mint, pistachios, dried apricots, and maple syrup.

Pulse the ingredients until a thick and chunky paste forms.

Add the lemon zest last and mix one last time.

Preparing the Leg:

Place the fat side of leg face down onto a cutting board.

Using a very sharp knife, slice the leg lengthwise, cutting the large piece of lamb into a 1/2" thick sheet.

Since the leg of lamb can have pieces of varying thickness, slice it in sections for the best results.

Stuffing the Leg:

Once the leg of lamb is flattened into a thick sheet, spread the prepared pistachio and apricot filling over the top, spreading it evenly all over.

Once the lamb is rolled, you want the fat side to be on the top.

Start at the opposite end and roll the lamb and filling together into a log. With the fat side facing up, using a sharp knife to score the fat; this will help our spread/seasoning reach the meat better.

Trussing the Leg:

Space kitchen twine about $\frac{3}{4}$ " apart & trim the twine ends.

Once the lamb is trussed, transfer it into a large roasting pan lined with foil for easier cleanup.

Drizzle the lamb with olive oil and rub the oil into the meat.

Next, add the garlic and rosemary spread, rubbing it into the lamb and spreading it evenly.

Roasting & Serving Instructions:

Roast the lamb at 375° until the internal temperature reaches 135° to 140°, which is medium doneness.

Tent the lamb with foil after 45 minutes to prevent it from getting too dark.

The roasting time will depend on the size of the leg.

For a 4 lb leg, roast for approximately 1 hour, plus/minus 10 minutes.

For a 5 lb leg, roast for approximately 1 hour and 20 minutes. For large pieces of lamb, around 8 lbs, roast for up to 2 hours.

Once the lamb is roasted, remove it from the oven and let it rest for about 45 minutes prior to slicing and serving.

Serve the lamb with the Garlic & Herb Baked Potatoes.