

Butterflied Leg of Lamb w. Rosemary & Thyme

10 servings

Ingredients:

6 to 8 lbs leg of lamb, butterflied, trimmed

Garlic, thyme, rosemary

Olive oil

Kosher salt and freshly cracked pepper

Preparation:

Lay the trimmed butterflied leg of lamb out on a large board. Taking a sharp knife, score the surface of the meat and fat on a diagonal.

In a large lidded plastic container combine garlic, rosemary, thyme and olive oil and mix well. Place the lamb into the marinade, cover with lid and put in the fridge overnight.

Shake the container and turn the piece of lamb over half way through marinating time.

NOTE: I'll prepare the meat at home up to this point.

Heat grill to high, add lamb and cook for about 4 to 5 minutes on each side until the meat is nicely seared and brown.

Place the meat on a roasting pan on a hot griddle and let it cook in its own juices for about 30 minutes or until the internal temperature is about 135 degrees. It should be pink throughout.

Slice the meat on the bias across the grain and serve with the potato gratin and the ratatouille.

NOTE: Preheat the plates on one of the griddles!