

Grilled Leg of Lamb with Rosemary & Garlic (12 servings)



Ingredients:

1 well-trimmed 6lb boneless Leg of Lamb,
butterflied to even 2" thickness

8 garlic cloves, peeled, divided

½ cup EVO oil

¼ cup dry white Wine

2 tbsp finely chopped fresh Rosemary

2 tbsp fresh Lemon juice

Canola oil

Fresh Rosemary sprigs and fresh Italian Parsley sprigs

Coarse Salt & Pepper

Preparation:

Open lamb like a book on work surface.
Using the tip of a small knife, make ½"-deep slits all over the meat.
Thinly slice 4 garlic cloves and insert garlic slices into slits in the lamb.

Finely mince remaining 4 garlic cloves and mix with olive oil, white wine,
rosemary, and lemon juice.

Spread underside of lamb with half of the mixture and sprinkle with salt and
pepper.

Place lamb, seasoned side down, on a cutting board, spread remaining seasoning over top of lamb and sprinkle with salt and pepper.

Grill lamb about 15 minutes per side for medium-rare (about 140°).
Check temperature every so often.
Don't overcook!

Transfer lamb to cutting board; let rest 10 to 20 minutes.
Thinly slice lamb against grain.
Sprinkle with salt and pepper.
Garnish with fresh herb sprigs.

Serve with the roasted potatoes and the succotash.

Serve the Syrah!