

GRILLED LEG OF LAMB

Using aromatic herbs of summer

Serves 8

Pair with Spellbound Petite Sirah

INGREDIENTS

- 5-6 pound leg of lamb, boned and butterflied
- 1 Tbsp dried thyme leaves
- ½ tsp dried lavender leaves
- 1 Tbsp salt
- 2 Tbsp olive oil

DIRECTIONS

Combine herbs and oil into a paste. Thoroughly rub paste all over butterflied lamb. Wrap with plastic and refrigerate for at least 2 hours, no more than 8 hours.

Prepare grill for cooking over direct heat with med-hot coals.

Run 3 skewers lengthwise through the roast, spaced evenly apart.

Sear the outside of the meat but do not allow to char. Grill until internal temp reaches 130F, about 15 minutes per side. Keep turning and moving to avoid charring.

Cover lamb with foil for 15 minutes.

Remove skewers and slice across grain.

