



Grilled Lamb with Lemon & Garlic

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 25 minutes

Total Time: 1 hour 40 minutes (incl marinating time)

For Herb Rub:

- 8 garlic cloves
 - 3 tbsp chopped fresh thyme leaves
 - 2 tbsp chopped fresh rosemary leaves
 - 2 tbsp chopped fresh parsley leaves
 - 1/2 tsp freshly ground black pepper
 - 1 tbsp coarse salt
 - 3 tbsp olive oil
-
- 7- to 8-pound leg of lamb, trimmed of all fat, boned, and butterflied by butcher (4 to 4 3/4 pounds boneless)
 - 1 lemon
 - Maldon Salt, for sprinkling

Make Herb Rub:

Finely chop garlic and in a small bowl stir together with remaining herb-rub ingredients.

Put lamb in a large dish and with tip of a sharp small knife held at a 45-degree angle cut 1/2-inch-deep slits all over lamb, rubbing herb mixture into slits and all over lamb. Marinate lamb at room temperature 1 hour.

Preheat grill for a medium-high heat.

Lightly pat lamb dry. On a lightly oiled rack set 5 to 6 inches over glowing coals grill lamb about 10 minutes on each side, or until an instant-read thermometer horizontally inserted into thickest part of meat registers 125°F for medium-rare. (Alternatively, roast lamb in a roasting pan in middle of a 425°F oven about 25 minutes, or until an instant-read thermometer horizontally inserted into meat registers 125°F for medium-rare.)

Transfer lamb to a cutting board. Halve and seed lemon. Squeeze juice over lamb and let stand, loosely covered with foil, 15 minutes.

Cut lamb into slices and serve with any juices that have accumulated on cutting board. Sprinkle with Maldon Salt and serve!