

## GRILLED MARINATED LEG OF LAMB

Serves 8

½ cup extra-virgin olive oil

¼ cup fresh lemon juice

4 garlic cloves, minced

1 tbsp rosemary

2 tsp salt

1 tsp black pepper

1 (4 ½-5 lb) butterflied boneless leg of lamb, trimmed of fat

Special equipment: a large “Ziploc” plastic bag; 3 or 4 (10-12 inch) metal skewers

Combine oil, lemon juice, garlic, rosemary, salt and pepper in sealable plastic bag. Add lamb and seal bag, pressing out air. Turn bag to coat lamb, then put bag in a shallow baking pan and marinate, chilled, turning bag over occasionally, at least 8 hours., maximum 24 hours.

Bring lamb to room temperature, about 1 hour, before grilling

Prepare grill for cooking over direct heat with medium-hot charcoal (moderate heat for gas).

Remove lamb from marinade (discard marinade) and run 3-4 skewers lengthwise through lamb about 2 inches apart.

Grill on a lightly oiled grill rack, covered only if using gas BBQ, turning over occasionally and moving around on grill to avoid flare-ups, until thermometer registers 125-128 degrees F, 8 to 14 minutes total for medium-rare

Transfer lamb to a cutting board and remove skewers. Let lamb stand, loosely covered with foil, 20 minutes. (Internal temperature will rise to 135 degrees F while meat stands. Cut across the grain into slices.