

July 30, 2007

Grilled Leg of Lamb

adapted from a marinade recipe from *Boy Gets Grill* by Bobby Flay with Julia Moskin

4-5 lb. leg of lamb

Marinade

1 c. olive oil

6 large cloves garlic

8 sprigs (about a handful) fresh thyme

Salt and freshly ground pepper

Place marinade ingredients in large zip-lock plastic bag, seal and shake to combine. Add leg of lamb and place in refrigerator to marinate 1-2 hrs.

Sear leg of lamb over hot bed of coals, then separate coals into two piles on opposite sides of the grill. Put drip pan in center and place lamb on top of grill. Cover, adding 4-5 fresh coals every half hour, and cook till instant-read thermometer reads 150 degrees. Pull off grill and onto cutting board and cover with tin foil. Rest for 10 minutes, then carve.

Serves 6.
