



CHARRED LEG OF LAMB



Days Before: Place Tenleytown Meat in refrigerator to defrost for 2-3 days.

Prep Time: **10 minutes**

Cook Time: **30 minutes**

4-5 lb Tenleytown Meat Company **butterflied lamb leg** (butterflied shoulder roast works too)

10+ **cloves garlic**,
grated or finely minced
finely shredded **zest**
and **juice of 2 lemons**

1 tbsp **extra-virgin olive oil**

1/4 cup chopped

fresh **flat-leaf parsley**

2 tbsp **kosher salt**

Place **butterflied lamb roast** in large zip-top plastic bag. Combine **all remaining ingredients** and mix well. **Marinate lamb** with mixture for 1 to 2 days, ensuring **even distribution** of marinade over the lamb throughout.

Before cooking, allow meat to come to **room temperature**. Take lamb directly from the bag and set it, fat side down, directly over the coals of a medium fire. **Pour** the remaining marinade from the bag onto the lamb. **Reduce air intake** to just a sliver and cover the grill. In the best-case scenario, your fire is just hot enough that it will char the bottom to a beautiful crunchy crust while the captured heat slowly cooks the meat on the top. Check the meat after **15 minutes**. If the bottom is becoming too charred, then flip the lamb over and move it away from the fire. Cover the grill and cook until the meat is just **medium rare** at its **thickest part**, about another **10 minutes**, then flip it to briefly sear the other side and to make sure that all the garlic in the marinade gets cooked, about **2 minutes**.

Let the lamb **rest** for at least **15 minutes** before thinly slicing it. Try to slice **against the grain** when possible, and serve immediately.

makes 6-8 servings



*Where There's Smoke
Barton Seaver*



PEOPLE



PLANET



COMMUNITY



COMPANY