

Recipe Name **Leg of Lamb with Mint Chimichurri**

Ingredients:

Lamb:

1 boneless leg of lamb, trimmed

6 cloves garlic, minced

3 Tablespoons fresh rosemary, minced (if dried, use about 1 tablespoon of ground rosemary. Be sure to grind it in a coffee/spice grinder before using)

1 1/2 Tablespoons kosher salt

butcher's twine to tie it up into a roast

Mint Chimichurri:

1 cup fresh mint leaves, packed

1 cup fresh flat leaf parsley, stems, and leaves

2 garlic cloves

1 red fresno chile or 1 serano chile

1/4 cup freshly squeezed lemon juice

3/4 cup good quality olive oil

kosher salt and pepper to taste

Instructions:

1. Trim boneless leg of lamb. I leave most of the exterior fat in place as it adds flavor and can easily be removed later. Inside, try to remove large pockets of fat and connective tissue before cooking.

2. Put garlic, salt, and rosemary into a mortar and smash with a pestle into a paste. If you do not have mortar & pestle just mix in a bowl.
3. Lay out your trimmed leg of lamb and season liberally with your garlic, rosemary and salt paste.
4. Roll the leg of lamb so that it lays in a fairly evenly distributed roast and tie with butcher's twine
5. Roast or Sous vide your lamb. Here are the parameters that I use:

Sous Vide: 135 degrees for 8 -10 hours, then sear all sides on the highest heat on the grill

Roast: 275 degrees until it reaches 125 to 130, then remove roast, raise temperature in oven to 500 and then put back in for about 10 minutes to crisp the outside.

Grill: Rotisserie or directly on the grill, cook over indirect medium heat until the center of the lamb reaches 135 on an instant read thermometer

6. While the lamb is cooking, prepare the chimichurri.
7. Place mint, parsley, garlic and chile into a food processor and pulse until finely chopped.
8. Add lemon juice and pulse once or twice again
9. Add oil and pulse a few more times to desired consistency
10. Season with kosher salt and freshly ground pepper to taste and set aside to allow the flavors to come together while the lamb finishes. Add crushed red pepper to taste if you want to increase the heat.
11. When the lamb has come to temperature, remove it from heat and allow it to rest for 10 minutes before slicing.
12. Slice and serve with chimichurri. Enjoy!