

## Lamb Recipes from Brooke



### Grilled Lamb Rack

1 rack of lamb (1 rack will feed 2 people)  
Olive oil  
1 cup of Mazzulo's bread crumbs  
1 t Salt  
cheese

½ t pepper  
½ t garlic powder  
1 t dried parsley flakes  
1 T grated Romano

Preheat grill to a medium heat. Grill lamb for 5 minutes on each side. Combine all seasoning into the breadcrumbs and mix well. Preheat oven to 350. Remove lamb from grill and brush with oil. Firmly press breadcrumbs onto the lamb. Place on a cookie sheet and bake for 15-20 minutes. The inside will be pink.

### Grilled Leg of Lamb

8 garlic cloves chopped  
3 T chopped thyme leaves  
2 T chopped rosemary leaves  
2 T chopped parsley  
1 whole Mazzulo's leg of lamb butterflied and tied

1 lemon  
3 T Olive oil  
1 t salt  
½ t pepper

Mix all ingredients. Cut ½ inch slits all over the lamb. Rub marinade into slits and pour the remaining marinade over the lamb. Let lamb sit out for 2 to 3 hours before grilling. Grill the lamb on medium heat 8-10 minutes on each side (there are 4 sides). You are looking for a slightly charred or seared look. Transfer lamb in a shallow roasting pan to warm oven (190 degrees) for at least 1 hour. Meat thermometer should read 140 for medium rare. Slice and serve.

### Marinated Leg of Lamb

6 cloves of garlic  
1 inch cube of peeled gingerroot  
Dash of hot sauce  
1 whole Mazzulo's leg of lamb boneless

¼ cup honey  
2 T olive oil  
¼ cup soy sauce

In a blender or food processor puree the garlic, gingerroot and hot sauce, then add the soy sauce, honey and oil and blend together. Coat lamb with marinade and place in a plastic bag and let set over night in the refrigerator. Be sure to turn the bag every couple hours to ensure even flavor throughout the meat. Let lamb sit out for 2 to 3 hours before grilling. Grill the lamb on medium heat 8-10 minutes on each side (there are 4 sides). You are looking for a slightly charred or seared look. Transfer lamb in a shallow roasting pan to warm oven (190 degrees) for at least 1 hour. Meat thermometer should read 140 for medium rare. Slice and serve.