



Grilled Leg of Lamb

8 garlic cloves chopped *

3 T chopped thyme leaves *

2 T chopped rosemary leaves *

2 T chopped parsley

½ t black pepper *

1 t salt *

3 T olive oil *

1 whole Mazzulo's leg of lamb butterflied and tied *

1 lemon *Mix top 7 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.