



Marinated Leg of Lamb

6 cloves of garlic *

A 1 inch cube of peeled gingerroot

A dash of hot sauce *

¼ cup soy sauce *

¼ cup honey

2 tablespoons of olive oil *

1 whole Mazzulo's leg of lamb boneless *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.