

Elaine's Grilled Leg of Lamb

- 1 1/2 cups plain whole-milk yogurt
- 7 garlic cloves, thinly sliced
- 2 1/2 tablespoons coarsely chopped fresh rosemary
- 1/2 teaspoon coarsely ground black pepper
- 1 5.5 lb piece boneless butterflied leg of lamb
- 1 1/2 tablespoons kosher salt

Rosemary Salt:

- 1 1/2 tsp finely chopped rosemary
- 1 tablespoon sea salt

This is one of our favorite lamb recipes; sure to please those who do not eat much lamb. We like to marinate overnight so as to achieve a very well seasoned piece of meat. This lamb not only tastes great but is easy to make!

Recipe:

Stir yogurt, garlic, rosemary, and pepper together in large sealable plastic bag. Add lamb, turning to coat completely, and marinate, covered and chilled, turning over as many times as you like. Marinate for at least 5 hours though overnight is best.

Bring lamb to room temperature for at least 60 minutes. Remove lamb from marinade, discard marinade, and put on a work surface. Dab off extra yogurt. Run skewers horizontally through meat, about 1 1/2 inches apart, use 4 and insert them lengthwise then insert another 4 crosswise to form a grid. This will allow for easy handling of the lamb on the grill. Sprinkle with kosher or sea salt.

Prepare a charcoal fire on medium-hot. For gas grilling, heat on high, covered for 10 minutes and then reduce to medium heat.

Grill lamb for 25-30 minutes over a medium flame on a charcoal grill. If using gas then cover grill during cooking. Time will be approximately 20-25 minutes. Transfer lamb to a cutting board and let stand 10 minutes before thinly slicing. Top with rosemary salt.