



*"The Essence of Paso Robles"™*

### **Grilled Leg of Lamb**

- 2LBS PLAIN YOGURT
- ½ CUP GOOD OLIVE OIL, PLUS MORE FOR BRUSHING ON GRILL
- ZEST OF 1 LEMON
- ½ CUP FRESHLY SQUEEZED LEMON JUICE (3LEMONS)
- ¾ CUP FRESH WHOLE ROSEMARY LEAVES (2 LARGE BUNCHES)
- 2 TSP KOSHER SALT
- 1 TSP FRESHLY GROUND BLACK PEPPER
- ONE 5LB BUTTERFLIED LEG OF LAMB (9LBS BONE-IN)

Combine the yogurt, olive oil, lemon zest and juice, rosemary, salt, and pepper in a large, nonreactive bowl. Add the lamb, making sure it is covered with the marinade. Marinate in the refrigerator overnight or up to 3 days.

Bring the lamb to room temperature. Prepare a charcoal grill with hot coals. Scrape the marinade off the lamb, wipe the meat with paper towels, and season it generously with salt and pepper. Brush the grill with oil to keep the lamb from sticking, and grill on both sides until the internal temperature is 120 to 125 degrees for rare. This will take 40 minutes to an hour, depending on how hot the grill is.

Remove the lamb to a cutting board, cover with aluminum foil, and allow to rest for 20 minutes. Slice, serve and enjoy!