

Herb Roasted Leg of Lamb

by Chef Brian Henry

1 Leg of silenced lamb bone-in
2 tbsp. rosemary
2 tbsp. thyme
1 tsp. ground pepper
1 tbsp. minced garlic

If you choose, bone out your leg of lamb as per the boning sheet instructions.

Mix all of the seasonings together and then rub them all over the lamb leg. Pre-heat your bbq to about 400f or medium on your temperature dials. Roast the lamb on the bbq without any direct heat from underneath so shut down half of your bbq. This will allow you to roast your lamb leg in about 40-50 minutes without charring it.

If you choose to you may wish to wrap the lamb leg in foil as this will greatly minimize flare ups and char.



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