

Butterflied Leg of Lamb

Serves 6-8

Ingredients:

1 Leg of lamb, butterflied

Herb rub

½ cup Olive oil

½ tsp. Dried Basil, crushed

½ tsp. Dried Thyme, crushed

½ tsp. Dried Savory, crushed

1 tsp. Garlic, granulated

1 tsp. Fresh Rosemary, chopped

8 Garlic cloves, cut in half

Preparation:

In bowl, combine the ingredients of the herb rub.

Pre-heat oven to 475 F.

With a small pairing knife make 1" deep pointed incisions in the flesh of the leg.

Push the halved garlic into each of the incisions.

Coat the meat with the herb rub and transfer into a baking dish. Put baking dish onto a grate in the oven and bake for 20 minutes per pound or until interior temperature reaches 145 F.

If you are using an outdoor grill do not place meat directly over the flame. Use indirect heat!