



LEG OF LAMB

Ingredients

Leg of Lamb (deboned)

Rub:

- 2 Tbsp Extra-Virgin Olive Oil
- 3 medium garlic cloves, minced (~1 Tbsp)
- 1 medium shallot, minced (~ ½ cup)
- 6 anchovy fillets, minced (~3 Tbsp)
- 2 Tbsp fresh Rosemary leaves, finely chopped
- 1 Tbsp Lemon zest
- ½ tsp red pepper flakes
- 2 Tbsp Kosher salt
- ½ tsp freshly ground black pepper



Instructions

Trim excess fat and debone a full leg of lamb.

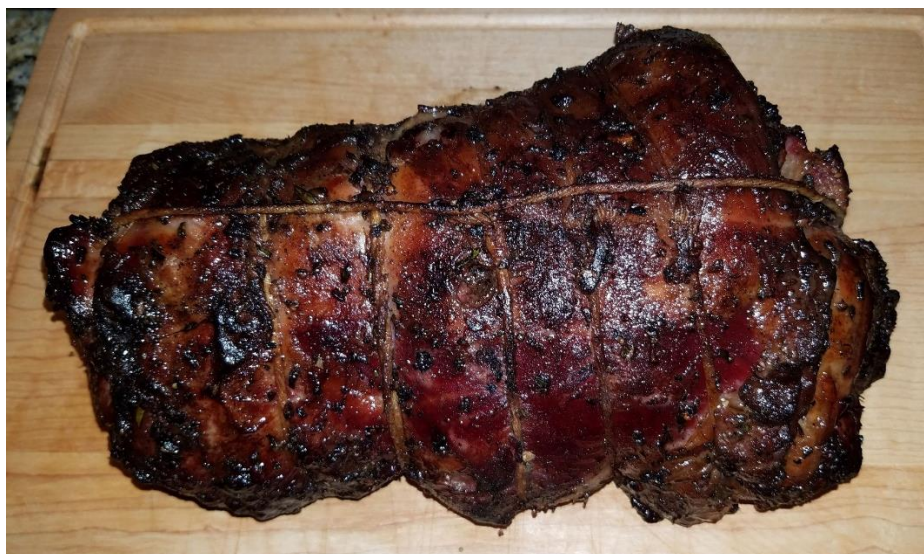


Heat olive oil in a small saucepan over medium heat until simmering. Add garlic, shallot, anchovies, rosemary, lemon zest, and red pepper flakes. Cook, stirring occasionally, until shallots and garlic are softened, about 5 minutes. Transfer to a small bowl. Add salt and pepper; stir to combine.

Rub half of mixture into inside of butterflied leg of lamb. Roll tightly and secure with butcher's twine at 1-inch intervals. Rub remaining rub mixture over the exterior. Let rest in fridge uncovered, overnight for best flavor.



Preheat oven or smoker to 200–250°F. Roast lamb until internal temperature reaches 130°F (about 2–3 hours) for medium-rare. Remove and rest for 30+ minutes. Preheat oven to 500–550°F. Sear in oven for 6 minutes.



Slice and enjoy!

