

SMITH-MADRONE VINEYARDS & WINERY

www.smithmadrone.com

Grilled Butterflied Leg of Lamb

Try to serve at an elevation of 1900 feet if you can...!

Yield: Makes 10 to 12 servings

1 (4- to 5-pound) butterflied leg of lamb, trimmed of excess fat and sinew (from one 6 1/2-pound bone-in leg of lamb)

The day before: Rub the lamb with olive oil and place in a container large enough to hold it with:

- several branches of fresh rosemary
- sprigs of fresh thyme
- one roughly sliced onion
- one roughly sliced orange
- pepper and salt
- one bottle of Smith-Madrone Cabernet Sauvignon

Marinate/refrigerate overnight.

Let lamb stand at room temperature 1 hour before grilling.

Prepare barbecue (medium-high heat). Place lamb on grill rack. Cover barbecue and open vents; grill lamb until instant-read thermometer inserted into meat registers 130°F for medium-rare, turning occasionally, about 25 minutes.

Transfer lamb to cutting board; let rest 10 minutes. Cut lamb crosswise into 1/2-inch-thick slices. Transfer to platter.

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