

Grilled Leg of Lamb with Cumin and Lemon (for 8-10)

Recipe Cookbook: The Working Family's Cookbook

INGREDIENTS:

1 medium-size onion
6 medium-size cloves garlic
1/2 C olive oil
1/4 C lemon juice
1 1/2 tsp ground cumin
1 TBS paprika
1 tsp cayenne pepper
1 tsp ground coriander
1 tsp salt
1/4 C fresh coriander
8-lb leg of lamb, boned/butterflied

DIRECTIONS:

Combine all of the ingredients except the lamb in a food processor & process to a paste. Spread the paste over the lamb in a large non-aluminum container and let the meat marinate while the broiler heats, or overnight.

Heat the broiler or light the charcoal grill. Broil or grill the lamb, covered 10-12 minutes on each side till thickest parts of the leg are medium rare. (Cooking time depends on how completely the leg has been butterflied. If large muscles are intact, leg may take somewhat longer to cook. If you do not cover the grill, cooking time will certainly be longer.)

Let lamb rest 10 minutes before cutting it into thin slices.