

Provençal Leg of Lamb

Recipe by Grace Parisi

ACTIVE: 20 MIN TOTAL: 1 HR PLUS 24 HR MARINATING
8 SERVINGS

Meaty cuts, like leg of lamb or steak, can sit in a wine-based marinade for a couple of days, soaking up lots of flavor without getting tough. (That's because wine is relatively low in acidity.) The marinade here, infused with Provençal herbs, is a classic with lamb.

One 6-pound boneless leg of lamb, butterflied
1 bottle dry red wine
12 rosemary sprigs, broken
12 thyme sprigs
Zest strips removed from ½ an orange
2 large shallots, thinly sliced
1 teaspoon cracked black peppercorns
1 teaspoon dried lavender
Extra-virgin olive oil
Salt



1. Put the lamb into a 2-gallon resealable plastic bag. Add the wine, rosemary, thyme, zest, shallots, peppercorns and lavender. Seal the bag, pressing out the air. Turn to coat the lamb. Refrigerate for at least 24 hours and up to 48 hours, turning the bag occasionally.
2. Drain the lamb, picking off any solids from the marinade. Return to room temperature.
3. Light a grill and oil the grates. Brush the lamb with oil and season with salt. Grill over moderate heat, turning occasionally, until an instant-read thermometer inserted into the thickest part registers 125° for medium-rare meat, 30 to 45 minutes. Transfer the lamb to a board and let rest for 10 minutes. Thinly slice the meat against the grain and serve.

SERVE WITH Grilled onions and squash

WINE Peppery, herb-scented Cabernet Franc: 2010 Lang & Reed North Coast.

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Photographs by Lucas Allen