



Grilled Boneless Leg of Lamb with Balsamic Syrup

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Categories: Main Dish - Grilling, Main Dish - Lamb, Source: The Captain's Shack

Servings: 8

Description: An awesome way to make a great lamb dinner especially for St Patrick's Day. Adapted from abc.go.com

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

Serving Ideas: Serve with roasted root vegetables and Bacon Beer Cheese Soup for openers.

Ingredients

5 lbs boneless Leg of Lamb, rolled and tied
1/2 c Rio Briati Glaze with Modena Balsamic, plus extra for serving
2 T fresh Thyme Leaves
2 T fresh Rosemary leaves, chopped
2 T dry Oregano
4 Garlic cloves, minced
Hawaiian Pink Sea Salt and fresh ground Tellicherry Black Pepper, to taste

Directions

- 1) Preheat the grill to 375°F.
- 2) Unroll the lamb and brush on all sides with the Rio Briati. Season on all sides with salt and pepper. Add the thyme, rosemary, oregano and garlic. Roll the lamb up and secure with butchers twine.
- 3) Place the lamb over indirect heat and cook for 15 minutes, brush with the Rio Briati again. Turn ¼ turn and cook for another 15 minutes. Complete the brushing and turning procedure 2 more times for a total cooking time of approximately 1 hour or until the lamb reaches an internal temperature of 130°F.
- 4) Remove from the heat and allow to rest 10 minutes before slicing and serving. Serve with additional Rio Briati if desired.