

Wining and Dining *the Casa di Vino Way*

GRILLED BUTTERFLIED LEG OF LAMB

Yield: 6-8 servings

4 lb Leg of lamb, butterflied
2 t Salt
2 Garlic cloves, chopped
1 c Olive oil
2 Lemons, juiced
1/3 c Tomato paste
2 t Rosemary
1/2 t Black pepper, ground coarse
1/2 t Marjoram
1/2 t Oregano
1/2 t Savory

Have the butcher butterfly the leg of lamb, or do it yourself.

Combine all remaining ingredients in a glass, enamel, stainless, or plastic container and beat with a whisk or fork until combined. It takes a few minutes.

Add the lamb, turning it to make sure it is coated on all sides. Marinate two hours at room temperature, or overnight in the refrigerator. Check occasionally to make sure that it is still coated with the marinade and re-cover as necessary.

Grill outside, or broil inside at about 8 inches from the flame for 15 minutes on each side, brushing occasionally with the marinade. Serve sliced thin (hot) with the rest of the marinade, heated.

NOTES: * Leg of Lamb with Rosemary & Tomato Baste -- My wife and I have used this recipe a number of times, and have found that the marinade, in and of itself, is excellent for any type of lamb.

* This also makes wonderful sandwiches if there are any leftovers.

Daniel Faigin and Karen Davis Courtesy of Recipe Source

**Suggested Wine Pairing:
2005 St. Francis Red Blend**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)