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## Grilled Leg of Lamb with Green Sauce

Grilling a leg of lamb sounds like such a momentous task, doesn't it? When in actuality it's as simple as popping it on the grill and letting it hang out there for about 15 minutes. My favorite is when the exterior develops a deep char. I mean to the point where you're fearing the whole thing must be thrown out because it's burnt. But then when you slice into it, a rosy interior is revealed for a perfect medium-rare.

This simple marinade tenderizes the lamb and flavors it deeply. Serve with plenty of this herb-laced sauce. For a creamy sauce, simply stir in a bit of whole-milk plain yogurt. This green sauce is also lovely with chicken, steak, and roasted vegetables.

SERVES 8 TO 10

1 (4- to 5-pound/ 1.8 to 2.3 kg) boneless lamb shoulder

2 cups / 460 g whole-milk yogurt

1 tablespoon ground coriander

1 1/2 teaspoons freshly ground black pepper

2 tablespoons dried mint

1 1/2 tablespoons ground cumin

1 tablespoon sea salt

Flake salt, for finishing

Spicy Green Sauce (*recipe follows*)

Ask your butcher to butterfly the lamb for you or you can do it yourself by simply slicing through the middle to nearly 3 inches / 7.5 cm from the bottom, then run the knife in both directions until the meat lays evenly. Don't worry about perfection; that's not what we're after.

In a large bowl or lidded container, combine the yogurt, coriander, pepper, mint, cumin, and sea salt.

Add the lamb and rub the marinade all over. Refrigerate and marinate for at least 2 hours or up to 2 days. The best flavor comes from at least one overnight in the fridge.

When ready to grill, heat your grill on high or prepare your charcoal for high heat. Grill the meat for 7 minutes, keeping a close eye on it to calm any flare-ups. Flip the lamb and grill for another 7 minutes. Check the internal temperature periodically. For medium-rare, remove the lamb just before it reaches 145°F / 63°C. The residual heat will continue the cooking.



Rest the lamb for at least 15 minutes before slicing. Finish with a hearty pinch of flake salt.

Serve with spicy green sauce.

Notes: To cook indoors: You can easily make this recipe even without a grill. Use a large, heavy-bottomed pan, such as cast iron. Get it screaming hot with a bit of oil in the bottom. Sear all sides of the lamb, then finish in a 350°F / 180°C oven until it's reached the proper internal temperature.

Leftover lamb and sauce make for a great sandwich. Combine the sauce with a bit of mayonnaise. Slather over a toasted bun, then add plenty of lamb, arugula, and a few fresh mint leaves if you have them on hand.



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## **SPICY GREEN SAUCE**

MAKES 1 1/4 CUPS / 300 G

1 jalapeño pepper, seeds and veins removed, roughly chopped

5 garlic cloves

2 teaspoons ground cumin

2 teaspoons ground coriander

1 teaspoon mustard seeds

1 1/2 cups / 30 g fresh parsley

1 1/2 cups / 30 g fresh mint

1 1/2 cups / 30 g fresh cilantro

1/2 teaspoon sea salt

2 tablespoons rice vinegar

Grated zest and juice of 1 lime

1/3 cup / 80 ml olive oil

Combine all ingredients and 1/4 cup / 60 ml of water in a blender or food processor. Blend until very smooth, about 2 minutes.



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