

Perfectly Grilled Lamb

1 leg of lamb butterflied
(Your butcher can do this for you)
1 ¼ cup hoisin sauce
¾ cup Cabernet
½ cup light olive oil
½ cup Dijon Mustard
3 tbsp. Light Soy Sauce
1 tbsp. Asian Chili Sauce
1 clove of garlic, minced (if you desire more than go for it!)
2/3 cup tender tips of Rosemary Stalks, roughly chopped

Un-wrap your lamb and remove any excess fat that may be on the lamb, don't overdo it though. In a large bowl combine the remaining ingredients, add the lamb and marinate for 1 hour at room temperature.

Preheat the grill to 350 degrees. Brush the grill with a little oil and lay the lamb down. Turn the lamb every 7 minutes for a total of 30 minutes and brush with the marinade throughout. For medium rare cook to internal temperature of 140 degrees. Pull the lamb off the grill and let rest for 5 minutes.

Cindy's recipe is amazing with more garlic. Some of us have recently substituted pork tenderloin.
Cheers Charles, Tiffani, Cindy, Matt, Cortney, Marissa, Vickie & Romeo