

Rotisserie Leg of Lamb with Lemons and Butter

Author: Adapted from Steven Raichlen's *The Barbecue Bible*



Servings: 10

6 pounds boneless leg of lamb, butterflied

MARINADE:

1 tablespoon kosher salt

1 tablespoon freshly ground white pepper

2 tablespoons dried oregano

2 whole lemons, one halved, the other sliced

4 tablespoons unsalted butter, room temp

1/2 cup olive oil

BASTING MIXTURE:

1/4 cup olive oil

2 tablespoons fresh lemon juice

2 tablespoons dry white wine

2 cloves garlic, minced

2 teaspoons dried oregano, crushed

1 teaspoon freshly ground black pepper

Per Serving (excluding unknown items): 561
Calories; 35g Fat (57.6% calories from fat); 56g
Protein; 3g Carbohydrate; 1g Dietary Fiber;
189mg Cholesterol; 743mg Sodium. Exchanges:
0 Grain(Starch); 8 Lean Meat; 0 Vegetable; 0
Fruit; 4 Fat.

If the leg of lamb has one very large lump of meat once you open it up, it's wise to make a deep cut in the meat to create another surface. Don't cut all the way through, just enough to add another valley for adding spices and lemons.

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

1. **MARINADE:** Combine the salt, white pepper and oregano in a small bowl. Open out the butterflied leg of lamb on a cutting board so the inside is UP and sprinkle the meat with one third of the spice mixture. Squeeze the juice from halved lemon and spread all over the meat. Place in a Ziploc plastic bag with the olive oil and sliced lemon, seal well and place in the refrigerator for 24 hours, turning it 3-4 times. Allow it to sit out at room temp for an hour before proceeding.
2. Drain off and discard the marinade, including the lemon slices. Blot the roast with paper towels. Rub the surface of the lamb with the 4 tablespoons of butter (if it's at room temp it really does spread easily). Fold the lamb back into its original cylindrical shape and tie it at 1-inch intervals with butcher's string.
2. Set up the grill for rotisserie cooking and preheat to high.
3. When ready to cook, skewer the lamb roast lengthwise on the spit. Add another generous sprinkling of the spice mixture. Attach the spit to the rotisserie mechanism, cover and let the meat start rotating. Reduce heat to medium (about 350).
4. **BASTING MIXTURE:** combine the oil, lemon juice, wine, garlic, oregano and pepper in a medium-sized nonreactive (plastic is good) bowl and whisk to mix.
5. After the meat has been rotating for 15 minutes, restir the basting mixture and brush it all over the lamb, using a long-handled basting brush. Cook the lamb until crusty and brown on the outside and done to taste, about 1 to 1 1/2 hours. An instant read thermometer inserted in the thickest part of the roast will register 145 for rare, or 160 for medium or 170 for well done.
6. Uncover the grill every 15 minutes to brush more basting mixture on the meat throughout its cooking time. Add more of the seasoning mixture from time to time. (If using a charcoal grill, add 10-12 fresh coals per side after one hour.)
7. Transfer the roast, on the spit, to a cutting board. Extract the spit and let the roast rest for 10 minutes tented lightly with foil. Remove string and slice.