

Butterflied Leg of Lamb with Cherry-Merlot (Marinade and) Sauce

*Carolyn T's
Main Cookbook*
Servings: 8

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Notes: I think this will serve more than 8 people, especially if you slice it thin as suggested.

1. In a large saucepan combine the shallots, garlic, red wine and cherries. Bring to a boil over high heat. Boil until the liquid has reduced about half (about one cup remaining). Add brown sugar and continue cooking, stirring often, about 3-5 more minutes. Place mixture in blender (or food processor) and puree until almost smooth. Transfer this mixture to a bowl to cool, then add vinegar, oil, marjoram, basil and soy sauce.
2. Remove leg of lamb from its wrapping and stretch it out. If there are any very thick areas (there usually are) make a slit (sideways, not lengthwise) about halfway through the meat to help make the meat more evenly flat. (Those thick areas will cook much slower, so you're trying to even out the thickness as much as possible.) Place marinade in a bowl or a large plastic bag and add the lamb. Squish the bag to make sure all the lamb is in contact with the marinade. Refrigerate, turning occasionally, for at least 4 hours, and up to 12 hours.
3. The meat can be broiled or grilled. Remove meat from marinade and pat dry. Meat should be cooked about 6 inches from the heat source. Use a meat thermometer, if possible. Grill (fat side down, first) using medium-high heat for 7-10 minutes per side (brushing with the marinade - see note in #4). Lamb should be cooked to 130 degrees for medium. Remove lamb and tent with foil for about 5-10 minutes.
4. Meanwhile bring the marinade to a boil and simmer gently for about 3-5 minutes. Remove about 1/4 cup of it and use to brush on the lamb when you turn it over. Slice meat in fairly thin pieces, and drizzle with the glaze on each slice.

MARINADE:

- 2 whole shallots, chopped**
- 3 cloves garlic, minced**
- 2 cups red wine, preferably Merlot (a fruity-type red)**
- 1 pound frozen cherries (bagged) defrosted**
- 2 tablespoons brown sugar**
- 1/4 cup red wine vinegar**
- 1/4 cup olive oil**
- 2 teaspoons fresh marjoram, chopped**
- 2 teaspoons fresh basil, chopped**
- 2 teaspoons soy sauce**

5 pounds leg of lamb, boneless, butterflied
Salt and pepper to taste

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 682 Calories; 45g Fat (63.4% calories from fat); 41g Protein; 17g Carbohydrate; 1g Dietary Fiber; 155mg Cholesterol; 252mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 0 Vegetable; 1 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.