

## Rotisserie Leg of Lamb with Lemons and Lemon Baste

Carolyn T's  
Internet  
Cookbook

Author: Steven Raichlen, The Barbecue Bible

Servings: 8



**3 1/2 pounds boneless leg of lamb, butterflied**

### **MARINADE:**

**1 tablespoon kosher salt**

**1 tablespoon freshly ground white pepper**

**1 tablespoon dried oregano**

**1 whole lemon, halved**

**6 tablespoons unsalted butter, room temp**

### **BASTING MIXTURE:**

**1/2 cup olive oil**

**1/4 cup fresh lemon juice**

**1/4 cup dry white wine**

**2 cloves garlic, minced**

**2 teaspoons dried oregano, crushed**

**1 teaspoon freshly ground black pepper**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 477 Calories; 33g Fat (62.8% calories from fat); 41g Protein; 3g Carbohydrate; 1g Dietary Fiber; 152mg Cholesterol; 836mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 0 Vegetable; 0 Fruit; 4 1/2 Fat.*

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*Notes: 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.*

1. **MARINADE:** Combine the salt, 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 one lemon half over the meat, then cut the used lemon half into quarters. Set the pieces aside while you rub the surface of the lamb with 3 tablespoons of butter, then scatter the lemon pieces on top. Fold the lamb back into its original cylindrical shape and tie it at 1-inch intervals with butcher's string. Place on a baking sheet, cover loosely with plastic wrap, and let it marinate in the refrigerator for 4-6 hours.

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 and rub all over with the remaining 3 tablespoons of butter. Add another generous sprinkling of the spice mixture. Attach the spit to the rotisserie mechanism, cover and let the meat start rotating.

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, stir 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. Remove string and slice.