



LEG OF LAMB WITH CHIMICHURRI

1 boneless leg of lamb

Lamb marinade:

1 cup olive oil
1 cup white vinegar
2 tbsp balsamic vinegar
1/2 cup lemon juice
7 cloves of garlic
1/4 cup fresh parsley, chopped
2 tsp salt
1 1/2 tsp paprika

Chimichurri:

1 cup Italian parsley, chopped
1 cup cilantro, chopped
1 shallot, chopped
6 cloves garlic, chopped
1 tsp salt, 1 tsp black pepper
1 tsp chili
1 cup olive oil
3 tbsp champagne vinegar
1 1/2 tbsp lime juice and lemon juice

- Add all the ingredients for the chimichurri and pulse blend. Set aside in refrigerator.
- Keep the leg of lamb netted, it is easier to cook that way. Make six deep holes in the lamb and insert one peeled clove of garlic into each hole.
- Mix other ingredients for the lamb marinade in a large glass or plastic bowl. Place boneless lamb leg into a large glass dish.
- Pour half of the marinade over top, making sure lamb is well coated. Reserve the other half of marinade for basting.
- Cover with plastic wrap and place in refrigerator for 6 to 12 hours, turning over every hour or so.
- Slide the meat holders with the prongs facing towards the center the skewer bar. Push the skewer through the center of the leg of lamb, and then slide the second meat holder (prongs toward the food) onto the skewer.
- Center the leg of lamb on the skewer then push the meat holders firmly together. Tighten the thumb nuts of the meat holders with pliers.
- Open the hood, press the igniter button and then turn the Rotisserie control knob 90° counter-clockwise to the "ON" position. If the burner does not light within 4 seconds, turn the control knob to "OFF", wait five minutes and attempt to relight.
- Place the pointed end of the skewer into the square opening of the coupler. The other end of the skewer (round shaft end) rests between the rotisserie bearing wheels opposite to the skewer coupler, on the left side of the grill.
- Start the motor with the switch located on the right side of the control panel.
- Place the Alfresco basting pan underneath the leg of lamb to collect some of the chicken jus.
- Cook for 2 hours, brushing with reserved marinade every half hour.
- Once lamb reaches desired doneness between 130 F to 135 F, remove from heat, place onto a large cutting board and tent loosely with aluminum foil.
- Let meat rest for 5 to 7 minutes before slicing.
- Slice and serve on a bed of chimichurri sauce.