

# **Roasted Boneless Leg of Lamb**

Recipe by Dan Kohler, 3/19/22

Yield: 6-8 servings

## Ingredients

- 2 tablespoons extra-virgin olive oil
- 3 medium cloves garlic, minced (about 1 tablespoon)
- ½ medium red onion, minced (about ⅓ cup)
- 3 tablespoons minced kalamata olives
- 2 tablespoons tomato paste
- 2 tablespoons minced fresh oregano
- 1 tablespoon toasted ground fennel seed
- ¾ - 1 ¼ tablespoons kosher salt (use less or more depending on the size of your lamb leg)
- ½ teaspoon red pepper flakes
- ½ teaspoon black pepper
- 1 whole butterflied boneless leg of lamb (5-7 pounds)

## Directions

1. In a small bowl, whisk together the olive oil, garlic, red onion, olives, tomato paste, oregano, fennel, salt, red pepper flakes, and black pepper. Set aside while you prepare the lamb.
2. Remove any netting and unroll the lamb leg as best you can. Probe with your fingers to find pockets of solid fat and other pockets of connective tissue. Using a sharp knife, cut out both the internal fat and connective tissue. Leave any fat on the outside intact.
3. Rub most of the mixture over the inside of the butterflied lamb leg. Press and massage it into the meat.
4. Roll the leg up tightly and tie with butcher's twine at approximately 1-inch intervals. Rub remaining filling-mixture over the outside of the lamb.
5. Cook right away or let lamb rest uncovered in the refrigerator for up to 6 hours.
6. When ready to cook, heat oven to 275°F. Place lamb on a wire rack inside a sheet tray. Put the lamb in the oven and cook until an instant read thermometer inserted into the thickest part of the roll reads 125°F to 130°F (52°C - 54°C) for medium-rare, or 130°F to 135°F for medium (54°C - 57°C). Begin checking at the 2-hour mark, and continue to check every 30-minutes thereafter. Depending on the size of the leg it could take 2 ½ to 3 ½ hours. Remove from oven and let rest for 40-60 minutes
7. While the lamb is resting, increase the oven temperature to 500°F. Return the lamb to the oven and cook at high heat until the outside is deeply browned and crisped, about 15 minutes.
8. Remove the lamb from the oven again and let it rest for 5-10 minutes before cutting off the twine and slicing meat to serve.