



# SPIT-ROASTED LAMB LEG WITH ROASTED YUKONS

 3 hours

 Serves 4

*Meal Difficulty*



## COOKING DIRECTIONS

- 1 Using a paring knife, make small cuts all around the lamb leg and fill them with garlic, thyme and rosemary. Season heavily with salt and pepper. Skewer leg and either fasten to the grill or spit, and place over a medium flame. Let cook for at least an hour.
- 2 Coat bottom of a cast iron skillet with butter and set aside.
- 3 When the lamb is halfway cooked (approximately 1 ½ hours), add potato wedges to skillet and place directly under the lamb, allowing the drippings to fall into the potatoes.
- 4 Let cook until tender, about 1 ½ hours, stirring occasionally. If the potatoes end up sticking, you can rest finished lamb in skillet with the potatoes when it's done, and all the moisture will help deglaze the charred bits.
- 5 Your leg of lamb should also be cooked through by now (after 3 hours), depending on the size of the fire, the size of the lamb and what temperature you cook it to. (Chef James suggests cooking it to 135° internal temperature and then letting it rest.)

## INGREDIENTS

1 10-lb leg of lamb  
20 garlic cloves  
20 sprigs of thyme  
whole stalks of rosemary  
salt and pepper, to taste  
2 tbsp butter  
5 lbs yukon potatoes, quartered into large wedges

## SALSA VERDE

1 red onion, minced and rinsed  
10 anchovies  
8 slices preserved lemons  
8 cloves garlic  
1 tsp chili flakes  
2 lemons, zested and juiced  
2 tbsp red wine vinegar  
2 c parsley, picked from stem  
1/2 c oregano  
1 tsp thyme  
1.75 c olive oil  
salt and pepper, to taste  
tabasco, to taste