

Laslo's Lamb - Grilled Marinated Pieces Of Lamb Leg

Leg of Lamb - 6-7 Lb.
Extra Virgin Olive Oil – 17 Oz.
Garlic – 2 Heads
Freshly Ground Black Pepper – 2 Tbls.
Coarse Sea Salt – 2 Tbls.
Fresh Rosemary – 5 Long Branches
Medium Body Red Wine – 16 Oz.

Prepare the lamb pieces as follows;

Rinse the meat if packaged and butcher by removing bones and fat. Break down into individual muscles and remove all silver skin. You should end up with 2.5-3 Lbs. and 30-35 pieces of meat a couple of ounces each on the average. The pieces should be fat and sinew free. Go to the following sites for details on butchering the lamb.

<https://www.youtube.com/watch?app=desktop&v=ox8AGvHtzN0>

or

<https://livingmydreamlifeonthefarm.com/2011/10/27/butchering-out-a-leg-of-lamb/>

Prepare the marinade by slicing 15 cloves of garlic and mincing and additional 4 Tbls. Add these to a large bowl and add the remaining ingredients. Once blended add the lamb pieces and coated them uniformly. Distribute the pieces and marinade equally among a number of freezer bags. Squeeze out any air and place them in a deep freezer and store for two weeks.

One day prior to grilling defrost the pieces in their bags in a water bath. Once thawed keep them in the fridge until grilling.

Remove from the fridge and allow to come to room temperature for an hour. Prepare a grill with very high heat to one side and moderate on the other. Seer the pieces on all sides on the high heat and finish to desired doneness on the lower temperature side.