



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Stuffed Butterflied Leg of Lamb with Caramelized Lemon Jus (adapted slightly from Bon Appetit via epicurious)

Serves 4-6

4-to 4½-pound boneless leg of lamb, shank end removed
salt and pepper
4 large garlic cloves; 3 chopped, 1 sliced
1 teaspoon finely grated lemon zest
20 fresh sage leaves (about), divided
4 ounces thinly sliced pancetta (Italian bacon)
3 tablespoons fresh lemon juice
3 tablespoons extra-virgin olive oil

1. Trim the silver skin and as much fat as possible from the lamb. Butterfly the lamb by making one ¾-to 1-inch-deep full-length cut in each thick portion of the lamb (do not cut through to work surface). Cover the lamb with a sheet of plastic wrap. Using a rolling pin or meat pounder, pound to an even 1- to 1½-inch thickness (lamb will be about 8x19 inches).
2. Remove the plastic wrap and season lamb evenly with salt and pepper, chopped garlic, and lemon zest. Top with 15 sage leaves, spaced evenly apart, then cover with the pancetta. Starting at a long side, fold the lamb in half. Tie the lamb tightly at 2-inch intervals into a long roll. Then, using a small knife, make slits in the lamb and insert a slice of garlic and a piece of sage leaf into each slit. Season the lamb with salt and pepper. (Lamb can be prepared 1 day ahead. Wrap tightly in plastic wrap and refrigerate.)
3. Whisk the lemon juice and oil in a small bowl; season with salt and pepper. Brush the lemon juice mixture all over the lamb and let stand at room temperature 1 hour.
4. Prepare a medium-hot grill. Place the prepared lamb on the grill and sear on all sides, 1 to 2 minutes per side. Continue to grill, brushing with the lemon juice mixture and rotating the lamb about every 5 minutes, until a thermometer inserted into the thickest part registers 130°F for rare.
5. Transfer the lamb to a cutting board, cover it loosely with foil, and let it rest for 10 minutes. Slice the lamb into ½-inch thick slices. Serve immediately with Caramelized Lemon Jus.

Caramelized Lemon Jus

1 large lemon, cut into ½-inch-thick slices
¼ cup extra-virgin olive oil
3 large shallots, thinly sliced (about 1 cup)
10 large fresh sage leaves
1 garlic clove, thinly sliced
3 tablespoons sugar
¾ cup dry white wine
¼ cup vodka
2 cups beef broth

1. Prepare a medium-hot grill. Grill the lemon slices until charred, about 4 minutes per side. Transfer to plate; chop coarsely.

2. Heat the olive oil in a heavy medium saucepan over medium-high heat. Add the shallots and sauté until translucent, about 5 minutes. Add the sage leaves, garlic, and grilled lemon pieces with any juices, then the sugar. Cook until the shallots start to color, about 5 minutes. Add the wine and vodka. Using a long wooden skewer, ignite the liquors and let them burn off, about 4 minutes. Add the beef broth and bring to a boil. Reduce the heat to medium; simmer until jus is reduced to 3 cups, about 15 minutes. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill. Rewarm before serving.)