

Featuring Tennessee Gourmet® Products

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Grilled Leg Lamb

1 3-4 pound boneless leg of lamb, butterflied	½ cup dry red wine
1 tsp. Tennessee Gourmet® Savory Beef Rub	Fresh ground pepper and salt to taste
1 cup red wine vinegar	6 sprigs rosemary
¾ cup Extra Virgin Olive Oil (EVOO)	1 cup chicken stock
3 cloves garlic, minced	Tennessee Gourmet® Apricot & Spice (your choice of flavor), as finishing sauce

Place butterflied leg of lamb in baking dish. Sprinkle Savory over the meat and rub to combine. Cover with plastic wrap and place in refrigerator for one hour.

Combine next five ingredients and pour over lamb. Top with fresh rosemary sprigs. Marinate for at least 2 hours.

Prepare charcoal grill. Cook marinated lamb over hot grill for 25 minutes or until done, turning once or twice. Internal temperature should be 160°F for medium rare. Remove and replace rosemary stalks when turning lamb. Cooking time will vary depending on heat of fire and thickness of lamb so be careful.

Remove from grill, brush with Apricot & Spice, cover with foil and allow to rest for at least five minutes before serving.