

Grilled Leg of Lamb

1 whole leg of lamb, boned and butterflied
1 onion, sliced
1 clove of garlic, sliced
Juice of 1 lemon
1/5 C of champagne vinegar
3/4 C of safflower oil
1/4 t of fresh thyme, oregano, rosemary, and basil
Salt and fresh ground pepper

t = teaspoon
T = tablespoon
C = cup



Mix all ingredients except lamb for a marinade. Place lamb in a glass dish and cover with marinade mixture. Marinate for several hours in refrigerator, turning occasionally. Grill meat over a charcoal fire, turning often. Slice and serve over lemony pasta.

Serves 4

Serving Suggestion

For a sumptuous side dish to compliment your meal also prepare:

Pasta and Mushrooms