

# Leg of Lamb Korean-Style Barbeque

Serves 6-8

## *Ingredients*

- 3-4 lb boneless leg of lamb
- 2 Tbs grated fresh ginger
- 1½ Tbs minced fresh garlic
- 1 bunch scallions, finely chopped, ¼ cup reserved for garnish
- ¾ cup low sodium soy sauce
- ¾ cup sake, rice wine, or dry sherry
- ½ cup dark sesame oil
- 1 Tbs sugar
- ¼ tsp cayenne
- ½ tsp freshly ground black pepper
- For glaze: 3 Tbs butter and 1 Tbs sugar

## *Instructions*

1. Open up the boneless leg of lamb and trim so that when spread out, it is all roughly the same thickness, like a big fat steak. Save the trimmings for your next lamb stew!
2. Combine all the remaining ingredients (except the glaze) in a blender or food processor and process until it is a mostly smooth marinade.
3. Put the lamb in a zip lock bag and then pour the marinade over it. Close the bag tightly and put it in the refrigerator for 4 to 6 hours, turning about once an hour.
4. Set up your grill for direct heat on one side and low heat on the other side. You want a fairly hot grill for this recipe.
5. Drain the lamb, pouring the marinade into a saucepan. Add the butter and sugar for the glaze to the saucepan. Boil the mixture until thick and syrupy.
6. Brush and oil the grill grate. You will be grilling the lamb for about 24-30minutes, flipping the lamb at 5 minute intervals.
7. Place the lamb over the hot side of the grill, fat side down. Grill for 5 minutes and then check the underside. You should have some nice charring developing, but no actual burning. If the char looks sufficient, flip the lamb and grill the other side for 5 minutes. Repeat for another 5 minutes on each side. Move the lamb to a cooler spot on the grill if either side is charring too fast.
8. At this point you have been grilling for about 20 minutes. Brush the glaze on one side of the lamb and flip it to grill for up to another 5 minutes. Repeat with the other side. Check the internal temperature with a instant read meat thermometer. You are looking for 125 degrees in the thickest part of the lamb. If you are not there yet, put the lamb on the cool side of the grill and cover, testing the temperature every few minutes.
9. When the internal temperature is 125 degrees, remove the lamb from the grill and set on a plate to rest for 5 minutes.
10. Carve the lamb across the grain and serve immediately. I like this dish with spicy green beans and orzo rice, which matches well with the sweet/tangy lamb.