

YIELD

Brad's
Leg of Lamb





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What's the dish?

BBQ'd butterflied leg of lamb with curry roasted potatoes and a traditional homemade Caesar salad with fried parmesan cheese, fresh baked croutons, and pancetta bacon that will make your taste buds soar

Why is it important to me?

I've never been a huge fan of turkey during the holidays, and I've always loved lamb but wanted to find a unique way to make it. Lots of unique and different flavours that always delight and surprise our guests. Being a person who loves and collects wine, this dish is perfect with an Australian Shiraz, I recommend Elderton Command Shiraz for a special dinner or Penfolds Bin 128, both available at vintages.

Ingredients:

Lamb Marinade

- 1 boneless leg of lamb
- ¼ cup of extra virgin olive oil
- ½ cup of white wine
- 2 tbs of Dijon mustard
- 5 cloves of minced garlic
- Juice of 1 lemon
- 1 tsp of dried red chilli flakes
- 4-6 stalks of fresh rosemary

- ¼ cup olive oil

- 1 tbs of seasoning salt

- 2 tbs of curry powder

Traditional homemade

Caesar salad:

- 1-2 heads of romaine lettuce (depends on the number of guests)

- 2-3 cloves of minced garlic

- ½ cup of virgin olive oil

- Juice of half a fresh lemon

- 1 tbs of Tabasco sauce

- 1 tbs of Worcester sauce

- 1 tin of chopped up anchovies

- 1 Egg white

- 1 ½ cups of finely grated parmesan cheese

- 2 cups of cubed French baguette

- 1 cup of cubed pancetta bacon

Roasted Potatoes:

- Peeled white potatoes (1.5 potatoes per person)

Directions

Lamb:

Rinse off leg of lamb in cold water and dry. Lay the leg of lamb skin side down, spread out on a cutting board. Using a chef's knife, add additional deep scores to the meat to help flatten it out further. Pour the marinade into a Ziplock bag or large shallow rectangular cooking dish. Place the lamb in the marinade and let soak for 3-4 hours, turning it periodically.

When ready to cook, heat the BBQ to 450 degrees and sear the leg of lamb on both sides for 3-4 minutes. Then, decrease the heat to 350 degrees, and lay the fresh stalks of rosemary in the grooves in the meat and roast for approximately 20-minutes (or done to taste). As the lamb cooks, baste the meat with the marinade. Remove and cover in foil for 5-10 minutes. Remember, the meat will continue to cook in the foil so pull it off before it is fully cooked.

Roasted potatoes:

Peel and cut the potatoes into medium size chunks (approximately 1") and let soak in cold water for 3-4 hours. This removes some of the starch and allows the potatoes to crisp up nicely while roasting. Get a large cooking pan and cover the bottom with parchment paper. Drain the potatoes and toss them in the olive oil, curry powder and seasoning salt. Once fully coated, place the potatoes on the cooking sheet. Ensure there is space between each potato chunk. Heat the oven to 400 degrees and roast for 40-45 minutes.

Caesar Salad with a zip:

Lettuce:

Wash, dry and tear the lettuce leaves into smaller pieces.

Dressing:

In a small blender (i.e. Ninja) add the garlic, olive oil, lemon juice, Tabasco and Worcestershire sauce, anchovies and egg white. Blend until pureed. Add dressing to the lettuce just before serving.

Parmesan cheese:

Heat a 6-8" non-stick frying pan to medium/high heat. Then, sprinkle the grated parmesan cheese covering the surface of the frying pan and cook until it becomes crispy and solid. Repeat this several times until all the grated Parmesan is solid (you should end up with 3-4 thinly cooked pieces of Parmesan cheese).



Croutons:

Toss the cubed baguette in olive oil, seasoning salt and garlic powder. Once coated, spread out on a roasting pan and bake for approximately 5-7 minutes at 400 degrees until golden brown. Remove and let cool.

Pancetta bacon:

When you buy the bacon, have it sliced 5-6 mm thick. You'll need about 3 pieces. Cube up the slices and toss into a frying pan and sauté over medium heat until it becomes crispy. Keep the cubes spaced apart so they cook properly. Remove the cubes on to paper towel to soak up the excess fat and let cool.

When you're ready to serve, break up the Parmesan and sprinkle over the lettuce, add the pancetta and crouton and dressing and toss.



Have a
flavourful
Holiday!

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