

Grilled Butterflied American Lamb Leg with Mint-Pistachio Pesto



Ingredients

Lamb

3 pounds butterflied American Lamb leg
Salt and pepper, to taste

Mint-Pistachio Pesto

1 cup shelled, toasted pistachios (toast in a pan or for 8 to 10 minutes in a 350° oven)
1 cup fresh mint (leaves only)
1/2 cup fresh Italian parsley (stems are okay)
1/4 cup plus 2 tablespoons extra virgin olive oil
2 tablespoons red wine vinegar
1 tablespoon lemon juice (to taste)
1 teaspoon lemon zest
1/2 teaspoon sea salt (to taste)
Freshly ground black pepper, to taste
Pinch red chile flakes

Directions

Lay lamb leg open on a cutting board. Trim off visible fat. Season lamb generously with salt and pepper; allow to sit at room temperature for 30 minutes prior to grilling.

In a food processor, add pistachios, mint, parsley, oil, vinegar, lemon juice, lemon zest, salt, pepper and chile flakes; blend until somewhat chunky.

Preheat grill to medium-high. Grill the lamb leg to medium-rare (remove from heat when thermometer reads between 130°F and 135°F), or to desired doneness. Rest the meat, lightly covered, for at least 10 minutes before serving. Slice meat across the grain into thin slices. Serve lamb with the pesto, grilled vegetables and a salad.

Servings: 6-8 | Prep Time: 30 minutes | Cook Time: 40-50 minutes