

Arroyo Cellars Grilled Leg of Lamb

(A Greek Easter Tradition)

2c. Arroyo Cellars 2016 Livermore Merlot

1/2c. Olive Oil

3 Tbs. Dried Oregano (fresh may be used, but double the qty.)

1 Tbs. Dried Rosemary (fresh may be used, but double the qty.)

1 Tsp. Salt & Pepper (or to taste)

4 Cloves Garlic (finely chopped for marinade) + additional 9-12 cloves whole for use during cooking

3 Tbs. Lemon Juice

2 Tsp. Lemon Zest

2 Tsp. Cornstarch

1-2 Tbs. Butter

1 Leg of Lamb 3-5 lbs. (bone in or boneless)

Combine the wine, olive oil, oregano, rosemary, salt, pepper, chopped garlic, lemon juice and lemon zest and blend well. Place leg of lamb in Ziploc bag, add marinade and refrigerate for 24hrs. Flip or rotate so all portions of the lamb get contact with the marinade.

Remove lamb from bag and save marinade. With a knife, cut small slits into the lamb and insert garlic cloves at various points around the leg. Lightly season with salt and cracked pepper. Prepare grill and cook by indirect method with medium heat. Turn lamb periodically so that all sides brown nicely and baste using remaining marinade (but reserve about a cup and a half to make gravy). Cook until temperature reaches +/- 130 degrees. Remove from grill and let sit covered for 20-25 minutes. Temperature should rise to +/- 140 degrees for medium rare. For a smokier flavor, you can add oak chips to the fire, but make sure you have soaked them in water for a half an hour before throwing on the fire.

Take the remaining marinade, strain, and put in a sauce pan. Bring to just a boil, then reduce heat and simmer until reduced and starts to thicken, about 15 minutes. Finely chop the herbs strained from the marinade (if fresh herbs were used) and add some to taste into the sauce pan. Mix 2 tsp. cornstarch and 1/2c. of water in a small bowl. Don't add cornstarch directly to marinade as it will form clumps. Gradually add to marinade until desired consistency is reached. Don't add it all at once as the cornstarch thickens the gravy as it cooks. If you add too much, thin the gravy using additional wine. Add salt and pepper to taste and finish with the 1 Tbs. butter.

Slice lamb and serve with oven roasted Greek potatoes and **Arroyo Cellars 2016 Livermore Merlot**.