

# Grilled Butterflied Leg of Lamb

**Serving Size:** Serves 14

**Prep Time:** 1 hour, or up to 8 hours with marinating time

**Cook Time:** 25 minutes

## Ingredients

1/3 cup low-sodium soy sauce or tamari

1/4 cup honey

2 teaspoons ground ginger

3-4 anaheim chiles, thinly sliced (ribs/seeds removed)

5-7 pounds boneless butterflied leg of lamb

1 teaspoon grape seed oil

1 teaspoon olive oil

4 bunches green onions

1/8 teaspoon salt

1/8 teaspoon pepper

## Instructions

Whisk soy sauce, honey, ground ginger and chilies in small bowl, transfer to large plastic zip top bag. Add lamb, close bag and rub marinade into lamb. Refrigerate for at least 1 hour, but up to 8 or even overnight if time allows.

Remove lamb from marinade and set on tray.

On a gas grill, turn all burners to high, close lid and heat until hot, about 15 minutes. Scrape grates clean and brush with oil. Grill lamb, fat side down, 25 to 35 minutes total, turning half-way through cooking, depending on desired doneness, about 145 degrees for medium rare and 160 degrees for medium.

Remove from grill and loosely cover with foil, let rest about 15 minutes and thinly slice. While lamb is resting, toss green onions in 1 teaspoon olive oil, season with salt and pepper and grill, turning occasionally, until charred, about 3 minutes.

Serve with charred green onions, sautéed sugar snap peas and steamed brown rice.