

Butterflied Leg of Lamb in a Mustard and Herb Marinade

1 5 to 6 lb leg of lamb, boned and butterflied
1 tablespoon dry mustard (I use Coleman's)
1 tablespoon Dijon mustard
1 teaspoon sugar
3 tablespoons water
3 cloves of garlic crushed and coarsely chopped
5 small red dry chile peppers
 $\frac{3}{4}$ cup extra virgin olive oil
 $\frac{1}{2}$ cup loosely packed fresh rosemary leaves coarsely chopped
 $\frac{1}{3}$ cup fresh lemon juice
2 teaspoons coarse salt
3 teaspoons freshly ground black pepper
2 teaspoons dried oregano
3 tablespoon red wine vinegar

1. In a bowl or large measuring cup mix together all ingredients except leg of lamb. Cover and let stand for 30 minutes to let the flavors develop

2. Place a 1 or 2 gallon bag in a large bowl. Put in lamb. Pour marinade over lamb. Seal bag and rub marinade into lamb. Refrigerate for 24 hours or longer, turning bag occasionally. Remove from refrigerator about 1 hour before cooking

3. Prepare the charcoal grill. Remove lamb from marinade. Pour marinade into bowl. Sprinkle each side of lamb with salt and pepper. Grill skin side down for 10 minutes, brushing with the marinade. Turn the lamb and grill another 15 minutes brushing with the marinade until medium rare. Internal temperate should read 145 to 150 on a meat thermometer at the thickest section.

4. Transfer the lamb to a carving board cover with foil and let rest for 10 minutes. Cut thin slices on the bias against the grain. Serve hot.