

Greek Rotisserie Lamb – Food Network
tried at 18-Jul-09 dog party – huge hit

1 butterflied leg of lamb – about 6 lbs
2 Tbls kosher salt
3 Tbls dried or 6 Tbls chopped fresh oregano (pref Greek)
1 Tbl ground white pepper
1 stick unsalted butter, at room temperature
1 cup extra virgin olive oil
About 6 lemons
Rind of ½ lemon, cut into ½ inch pieces
½ cup dry white wine
4 cloves of garlic, minced
2 tsp fresh ground black pepper

Spice Mixture

Combine 2 Tbls dried or 4 Tbls fresh chopped oregano with the kosher salt and white pepper.

Lamb Preparation

Spread the leg open and season the inside with 1/3 of the spice mixture. Squeeze the juice of ½ lemon over the meat, and rub it with half the butter. Sprinkle the lemon rind pieces over the inside of the lamb.

Fold the lamb back into a cylindrical roast and tie it with butchers string .

Let it marinate 4 to 6 hours.

2 hours before serving, preheat rotisserie to high and install a drip pan (to avoid flare ups).

Place the lamb on the spit. Rub with the juice of ½ lemon and the remaining butter. Generously season with the spice mixture.

Start grilling.

Basting Mixture

Combine ½ cup lemon juice, the white wine, garlic, black pepper, and 4 tsp dried or 8 tsp chopped fresh oregano. Mix in the olive oil.

Baste every 15 minutes during cooking time. Cook until the lamb is crusty and brown on the outside, and the meat is at the desired degree of doneness. (Recipe recommendation is an internal temperature of 170, but we will use 135-150 in future – medium rare to medium rather than well done)

Let the meat rest for 10 minutes. Remove string and slice.