

# BREAKFAST, LUNCH, DINNER... LIFE!

*Recipes and Adventures from My Home Kitchen*

## "Spit Roasted" Leg of Lamb, Orange, Coriander, Honey

### INGREDIENTS:

Serves 8-10

1 leg of lamb, bone-in  
Salt

### For the Marinade

Zest of 2 oranges, peeled with peeler into large pieces without pith  
1 head of garlic, peeled and chopped  
¼ cup coriander seed, cracked  
2 tablespoons black peppercorns, cracked  
½ cup olive oil  
¼ cup honey

### For Roasting

Zest of 1 orange, finely chopped  
2 heads garlic, broken up with paper skin intact  
10 rosemary sprigs

### INSTRUCTIONS:

Generously salt the leg of lamb and let it sit for at least 1 hour, or, ideally, in the fridge overnight if you have time.

Combine all of the ingredients for the marinade in a bowl and mix to combine.

Once the lamb is salted, rub the orange and honey spice marinade all over it.

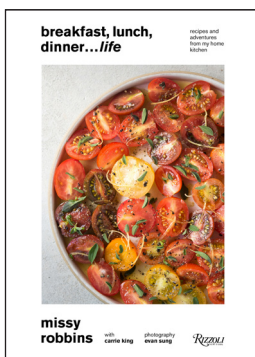
Preheat your oven to 425F.

Place the lamb in a large roasting pan. Top with the remaining orange zest, broken garlic heads and rosemary sprigs.

Place the lamb in the preheated oven and cook for 20-25 minutes until it is well browned and caramelized.

Turn the oven down to 350F and cook until rare/medium-rare. Use a thermometer to take the internal temperature at its thickest part, which you want to be at about 125F for rare, 130F for medium-rare. Once it reaches temperature, remove it from the oven and let it rest for 10-15 minutes, keeping in mind that the lamb will continue to cook a bit as it rests.

Once rested, place the lamb on a large cutting board and carve off the bone to serve.



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