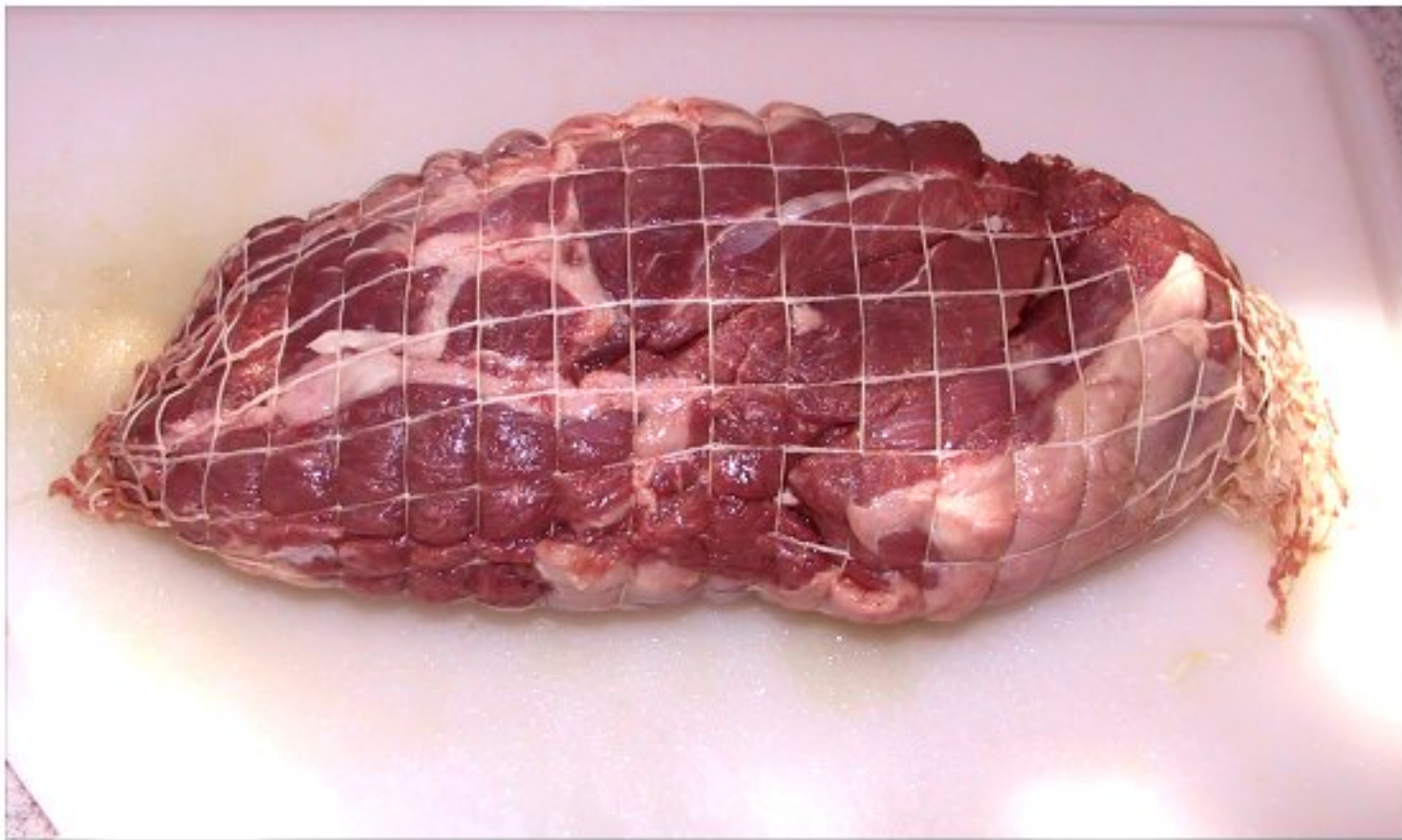


A leg of lamb is great cooked on a grill or in a smoker. The smoke flavor enhances the natural taste of the lamb. Not everyone likes lamb, but if you've shied away from it in the past you might want to give this a try.

We are going to cook a boneless leg of lamb on a Weber kettle grill using an indirect cooking method.

The lamb is wrapped in a string net to hold it together. It will usually have a fat cap on one side.



We are going to use simple seasoning on the lamb. First we'll combine chopped garlic with some olive oil.

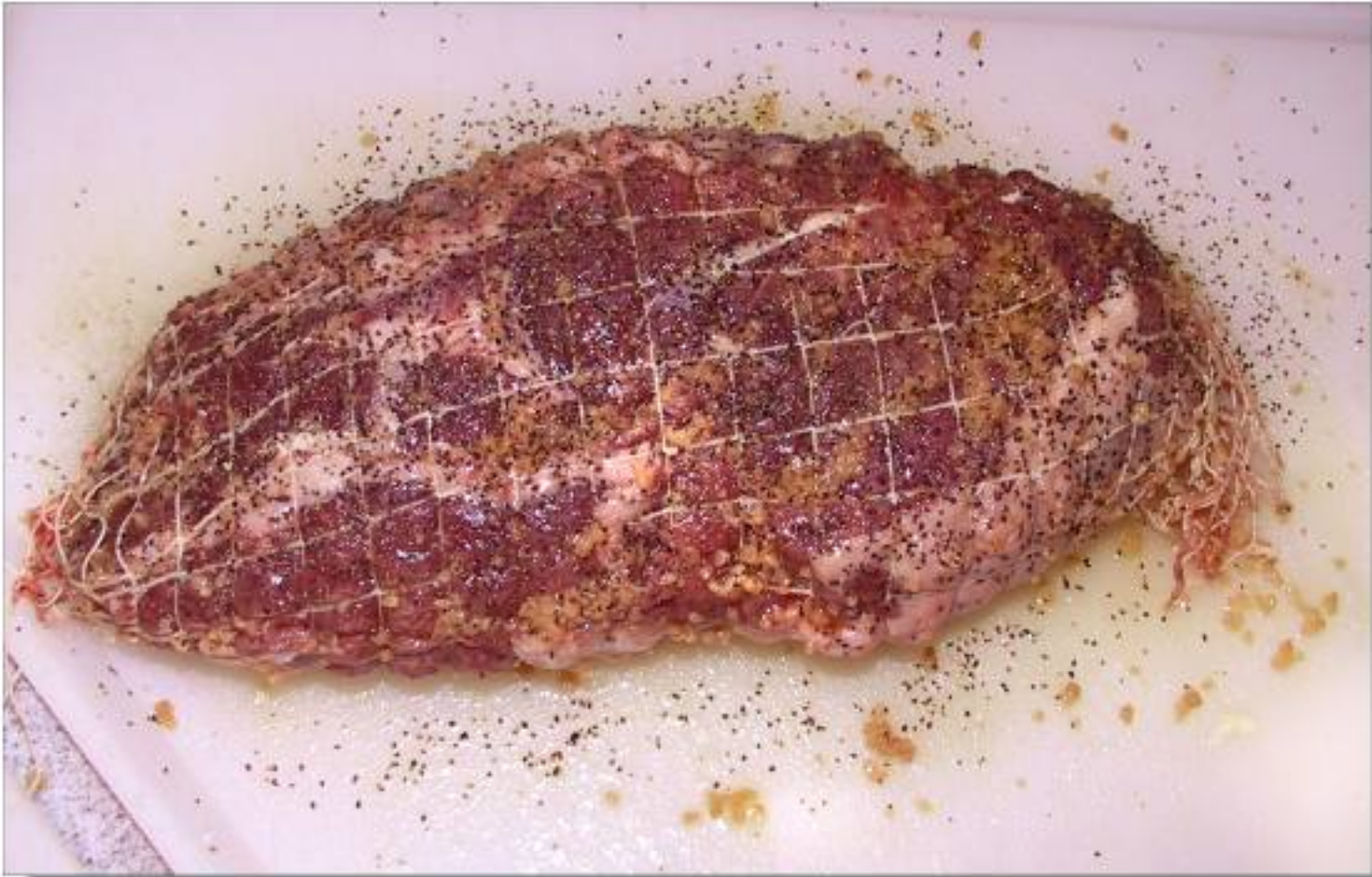


Coat the surface of the lamb      generously with the garlic and oil and rub it in.



Next season all sides of the      lamb with salt and pepper and again, rub it into the meat.





Start the charcoal and place one additional side of the grill since we will be cooking indirect. Add



Put an aluminum pan next to the charcoal to catch the meat drippings.





Put the lamb onto the grill      fat side up on the side opposite the coals and above the drip pan.



With a good lid, 325 to 350 degrees is the temperature we want to maintain inside the grill



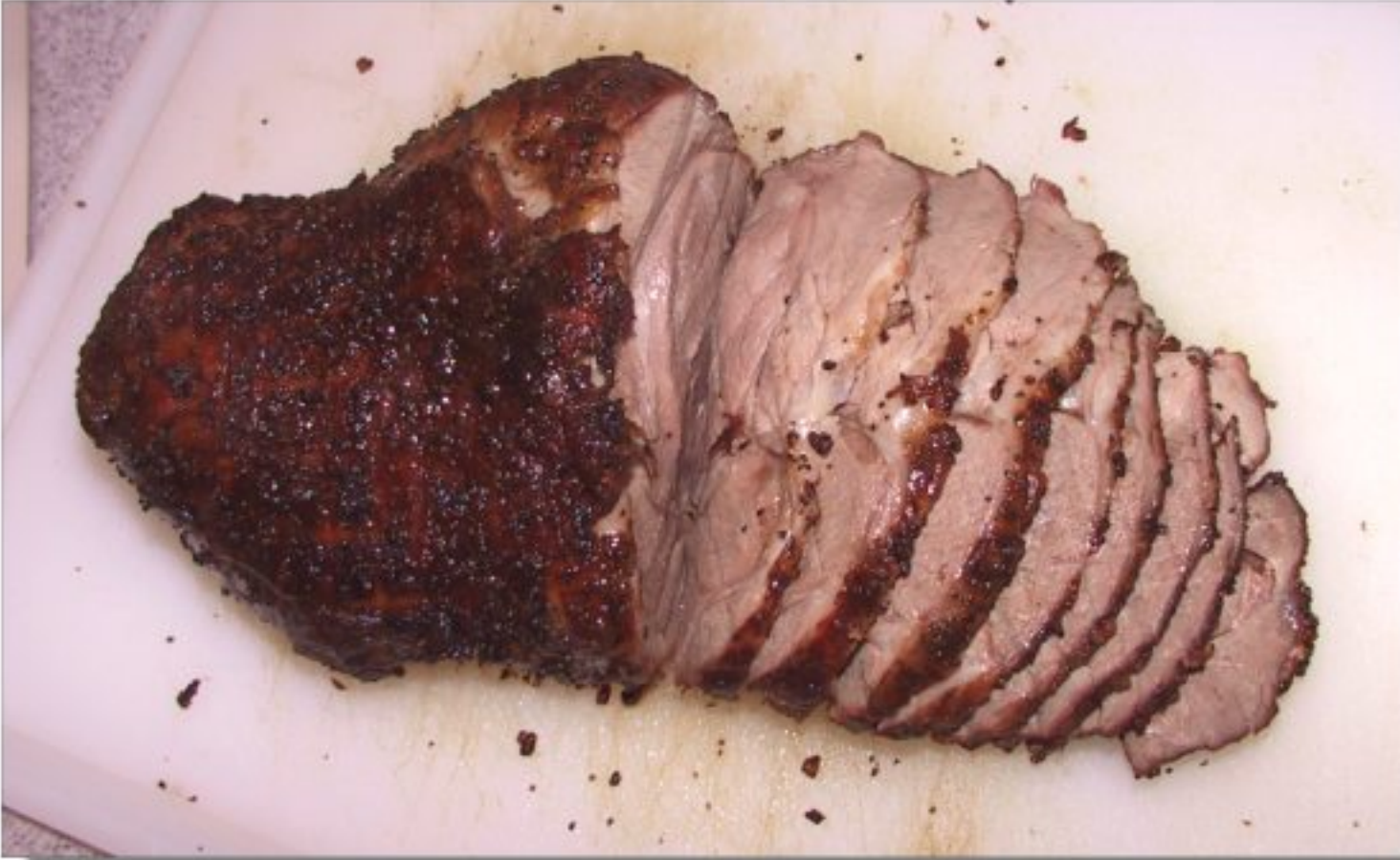


The leg has been on the grill for a little over two hours and the internal temperature is 150





Slice the lamb into 1/4" thick slices. As you can see, the meat is moist and juicy.



6. Serve. If served with leg beans, add salt to taste as a dressing of sugar. Add cornstarch to



