



ASSYRIAN GRILLED LEG OF LAMB WITH POMEGRANATE SAUCE

4 lb. leg of lamb, butterflied
(Have the butcher butterfly the leg of lamb, or do it yourself.)

Marinade:

3 whole Spanish onions sliced
32 oz. pomegranate juice (available in health food section)
4 garlic cloves, chopped
1 cup olive oil
2 lemons, juiced
2 tsp. fresh rosemary, if possible, if not then used 1 Tbs. dried

1 tsp. marjoram
1 tsp. oregano
1 tsp. summer savory
1 tsp. black pepper, ground coarse
2 tsp. salt

Pomegranate sauce:

2 Tbs. butter
1 Tbs. brown sugar
1 Tbs. fresh rosemary, or
1/2 Tbs. dried
Seeds of one medium pomegranate

Combine all remaining ingredients in a glass, enamel, stainless, or plastic container and whip with a whisk until completely mixed.

Pour into a large plastic bag, a garbage bag does fine, and put this inside another similar bag. Add the lamb, turning it to make sure it is coated on all sides.

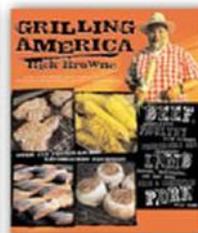
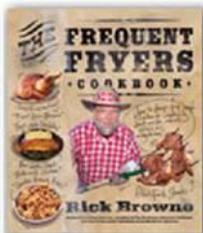
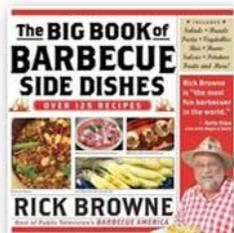
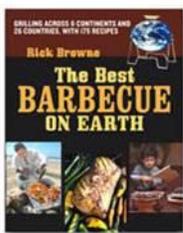
Marinate for TWO-THREE DAYS in refrigerator. No kidding, 2-3 days! It's well worth the wait. Turn bag over 2-3 times a day.

Drain leg of lamb, reserving marinade which you will then strain and put in saucepan to boil for at least 10 minutes. Cool and set aside 1/2 of the liquid to baste meat while cooking. Place remaining liquid into saucepan to which you will add 2 Tbs. butter, 1 Tbs. brown sugar, and 1 Tbs. rosemary, heat and stir until mixed and sugar dissolves. Just before removing from heat add pomegranate seeds, stir quickly, take pan away from heat and pour warm sauce into a serving dish to pass at the table.

Place lamb on hot charcoal or briquette fire, 8 inches from the flame, for 12-15 minutes on each side, brushing occasionally with the marinade.

Serve sliced, with the warmed pomegranate seed sauce.

Serves 10



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