

## GRILLED SPICED BONELESS LAMB WITH LEMON AND OREGANO VINAIGRETTE

Season the lamb generously with salt and pepper and below spice combination. You may have some left over. Let sit at room temp for a half hour before cooking.

- 1 tablespoon ground cumin
- 2 teaspoons paprika
- 2 teaspoons smoked paprika
- 1 tablespoon garlic powder
- 1 teaspoon ground coriander
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/2 teaspoon cayenne, to taste

Sear the meat over the hottest part of the grill until nicely browned on both sides, 10 to 15 minutes. Lower the heat to medium low and continue to cook with the grill covered or uncovered for 5 to 15 minutes longer, until the internal temperature at the thickest part is about 125°F for medium rare. (about 20 minutes in total, over medium-medium high heat) Let rest for 15+ minutes before slicing and serving.

Serve with a dollops of sauce on top.

### Mediterranean Herb Sauce

- 2 large garlic cloves, minced
- 1 teaspoon (or more) salt
- 1/2 teaspoon (or more) black pepper
- 1/2 teaspoon dried crushed red pepper
- 2 teaspoon (packed) grated lemon peel
- 3 1/2 tablespoons fresh lemon juice
- 3/4 cup extra-virgin olive oil
- 3/4 cup (packed) chopped Italian parsley
- 1/4 cup chopped fresh oregano

Mix all ingredients in a bowl. Taste and season with more salt and pepper, if desired. DO AHEAD Can be made 6 hours ahead. Cover; chill. Bring to room temperature and re-whisk before using.

You can also prepare this sauce in a food processor, but the end result will be more of a creamy green sauce vs an chunky olive oil sauce.

**OPTIONAL** – mix in a little feta cheese and or a few bits of pistachios with the sauce to put on top of the lamb.

**NOTES** – this same rub can also be used on rack of lamb and or individual lamb chops or rib chops. IF YOU do not have the rub ingredients, you can just use salt and pepper, and make the sauce. It will be delicious.