

## Barbequed Rosemary Yogurt Leg of Lamb



1½ cups plain yogurt

3 T. balsamic vinegar

2 T. chopped fresh rosemary

2. T. chopped parsley

1 T. grated orange zest

1 t. chopped garlic

½ t. red pepper flakes

dash salt

boneless, butterflied leg of lamb

Combine yogurt and seasonings in a baking dish large enough to hold the lamb flat, or use a large zippered plastic bag. Add the lamb and turn to coat evenly with the marinade. Refrigerate for several hours or overnight.

Place the lamb flat on a pre-heated grill and cook for about 10 minutes on each side, basting with the marinade during the first half of cooking. (If you are using the broiler, put the lamb at least 5 inches from the source of heat and cook about 10 minutes on each side).