



# Smoked Leg of Lamb Recipe with Garlic, Wine, Butter Sauce

★★★★★

Bone-In Smoked Leg of Lamb with an herb rub and finished at high heat for a reverse sear, and topped with a rich garlic infused butter sauce.

<b>Course</b>	Entree, Holiday
<b>Cuisine</b>	American, bbq
<b>Keyword</b>	bone in leg of lamb recipe, how to smoke leg of lamb, smoked leg of lamb, Smoked leg of lamb recipe
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	2 hours
<b>Sear Time</b>	20 minutes
<b>Total Time</b>	2 hours 20 minutes
<b>Servings</b>	8 people
<b>Calories</b>	115kcal
<b>Author</b>	Mary Cressler   Vindulge
<b>Cost</b>	\$35.00

## Ingredients

- 1 6 pound bone-in leg of lamb, trimmed of silver skin
- 2 tablespoons extra virgin olive oil

### Lamb Rub

- 1 ½ tablespoons kosher salt
- 1 ½ tablespoons dried rosemary, crushed
- 1 tablespoon coarse black pepper
- ½ tablespoon dried thyme
- ½ tablespoon dried sage
- 1 ½ teaspoons granulated garlic
- 1 teaspoon red chili pepper flakes

### Garlic Wine Butter Sauce

- 1 tablespoon extra virgin olive oil
- 8 cloves garlic, finely diced
- ¼ cup dry white wine
- 4 tablespoons unsalted butter
- ½ tablespoon coarsely chopped fresh rosemary
- 1 teaspoon fresh thyme
- ¼ teaspoon red chili pepper flakes
- ¼ teaspoon kosher salt

## Instructions

### Lamb Rub

1. In a bowl, combine and mix the dried spices together.

### Smoked Leg of Lamb

1. Prepare the smoker for indirect cooking/smoking, targeting 250 degrees Fahrenheit, using fruit wood like apple or cherry.
2. Coat the lamb roast with olive oil and liberally apply the lamb rub on the entire roast.
3. Smoke the lamb for up to two hours, or until the internal temperature of the lamb reaches 115 – 120 degrees F. Having a good instant read thermometer is a must, like the Thermoworks Smoke Unit to read the temperature of the meat.
4. When the lamb reaches 115 – 120 degrees internal temperature, increase the heat of the smoker to 400 degrees F. Continue roasting the lamb until the internal temperature of the lamb reaches 135 – 140 degrees F (or medium rare), or your desired finishing temperature. This should take about 20 additional minutes.
5. Remove the lamb from the smoker and let sit loosely tented in foil for 20 minutes. This will allow carry over cooking to occur and allow the juices to settle and be absorbed back into the cells of the roast.
6. Serve and drizzle with some of the butter garlic sauce.

### Butter Garlic Sauce

1. Start with olive oil and garlic in a sauce pan on low-medium heat. If the pan is too hot it will quickly char the garlic, so start the heat low. The intent is to gently soften the garlic for 2 – 3 minutes.
2. Next add wine and slightly increase the heat to bring to a simmer. Simmer for 1 minute, then add the butter. Let the butter melt and combine with the wine.
3. Add herbs, salt, and red chili pepper flakes and remove from heat. Stir to combine. Serve warm over the sliced lamb.

## Notes

Note: If you are using a boneless lamb, be sure to follow instructions but plan less time. A boneless leg of lamb will cook faster.

If the roast is done early due to the size, then you can store in a cooler (with no ice) wrapped for up to 4 hours and it will stay warm.

## Nutrition

Calories: 115kcal | Carbohydrates: 3g | Protein: 1g | Fat: 11g | Saturated Fat: 4g | Cholesterol: 15mg | Sodium: 1384mg | Potassium: 34mg | Fiber: 1g | Sugar: 1g | Vitamin A: 233IU | Vitamin C: 3mg | Calcium: 25mg | Iron: 1mg