

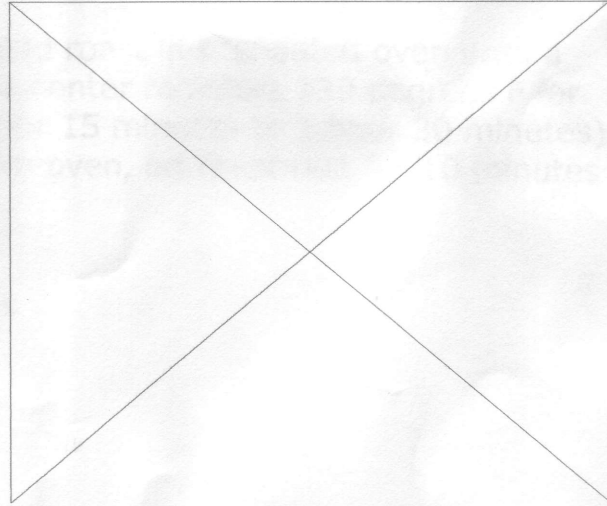
Roasted Leg of Spring Lamb Stuffed With Italian Sausage, Spinach, Pecorino and Pine Nuts

Serves 4 to 6

To prepare stuffing

1 pound loose sweet Italian sausage or sausage links with casing removed
3 tablespoons butter
1/2 cup diced shallots
2 cloves garlic, minced
1 pound spinach, par boiled, squeezed dry and chopped
1 tablespoon fresh chopped oregano
1 tablespoon fresh chopped mint
1/2 cup fresh bread crumbs
1/4 cup toasted pine nuts
1/4 cup grated Pecorino Romano cheese
1 egg lightly beaten

advertisement



Place ground sausage in a medium size stainless bowl and set aside. Melt butter in a heavy skillet or sauté pan, stir in shallots and garlic, cook until transparent. Add chopped spinach, oregano and mint, mix thoroughly. Cook mixture until all is dry and then add mixture to the ground sausage, mix again. Next add bread crumbs, pine nuts and pecorino cheese and beaten egg. Mix thoroughly and set aside to be stuffed into lamb.

To prepare leg of lamb

1 (5-1/2-pound) boneless leg of lamb, shank end, well trimmed
1 tablespoon extra virgin olive oil
1 tablespoon chopped fresh rosemary
sea salt and fresh cracked black pepper

Place the boneless lamb leg, cut side up, on the work surface. Butterfly meat by cutting into, but not through, the thickest part of the muscle. Open up the meat and spread stuffing directly down the middle of the leg. Reshape the lamb leg. Fold over the meat to enclose the filling. Use kitchen string to tie up the roast crosswise, to secure stuffing and its incision. Rub the lamb with olive oil; season generously with salt, pepper and rosemary.

Transfer meat to a roasting pan and roast in preheated oven until a meat thermometer inserted in the center registers 130 degrees F for medium rare (approximately 1 hour 15 minutes to 1 hour 30 minutes). After lamb has been removed from oven, let meat rest for 10 minutes before carving.