

# Ferraro's Cucina

## Minty Feta Stuffed Leg of Lamb with Blood Orange Sauce.

### Ingredients

- 2 pounds boneless half leg of lamb, butterflied, excess fat removed
- 3 garlic cloves; 1 cut in slivers, 2 minced
- 3 tablespoons olive oil
- 1 teaspoon ground cumin & salt
- freshly ground black pepper
- 1 1/2 cups crumbled feta cheese
- 1/4 cup mint leaves, chopped
- 1 tablespoon grated blood orange zest
- 1/2 cup red wine
- 1 cup freshly squeezed blood orange juice
- 2 tablespoons balsamic vinegar
- 2 teaspoons light brown sugar
- For the blood orange and mint gremolata
  - 1/4 cup mint leaves, chopped
  - 2 teaspoons blood orange zest
  - 1 small garlic clove, minced



### Preparation

- Arrange lamb, fat-side down, on a work surface. Pound with a mallet or heavy skillet to flatten lamb in thickest parts. Make shallow incisions with a small knife in the fat. Insert garlic slivers in incisions. Rub lamb all over with 1-2 tablespoons olive oil. Sprinkle cumin, 1 teaspoon salt and 1 teaspoon pepper all over lamb.
- Preheat oven to 375 F. Combine feta, minced garlic, mint and orange zest in a small bowl. Add 1/2 teaspoon freshly ground black pepper.
- Place lamb on a work surface, fat-side down. Spread feta over lamb, leaving a 1" border all around. Roll up meat to enclose filling, tucking in ends if possible. Tie with kitchen string in 1-2" intervals. Heat one tablespoon olive oil in skillet over medium-high heat. Add lamb, seam-side down. Sear on all sides, about 6 minutes. Transfer to baking pan. Roast in oven until instant read thermometer reads 140 F, basting occasionally, about 40 minutes. Remove from oven. Cover with foil and let rest 10 minutes.
- Deglaze skillet. Add red wine to pan, scraping up any bits from lamb. Reduce by half. Add blood orange juice, balsamic vinegar and brown sugar. Simmer, stirring, until thickened. Strain.
- Discard strings from lamb. Cut in 1" slices. Serve drizzled with balsamic blood orange sauce. Sprinkle with blood orange and mint gremolata.
- Blood orange & mint gremolata: Toss the ingredients together in a small bowl. Serve with lamb.

