



AGNELLO ALLA FIORENTINA

Herbs and garlic are some of the flavor foundations of Italian cuisine. Fresh herbs are preferable here, as their flavorful essential oils are still intact. This recipe is prepared on the grill, and is a favorite year-round, but especially in springtime.

PAIR WITH VIANSA PINOT GRIGIO



AGNELLO ALLA FIORENTINA

3/4 cup olive oil

1/2 cup red wine vinegar

1/2 cup dry red wine

1 can (4oz) diced green chiles

6 cloves garlic, minced

1 teaspoon minced Italian parsley

1 teaspoon minced fresh basil

1 teaspoon minced fresh marjoram leaves

1 teaspoon minced fresh rosemary

2 tablespoons Dijon mustard

1 leg of lamb (6-8lbs, boned and butterflied)

1 can (8oz) tomato sauce

3 tablespoons honey

1. Combine the oil, vinegar, wine, chiles, garlic, parsley, basil, marjoram, rosemary, and mustard and mix well.

2. Trim any excess fat or membranes from the lamb and place it in a shallow non-reactive baking dish. Pour the marinade mixture over the lamb and turn to coat thoroughly. Cover with plastic wrap and refrigerate overnight, turning once.

3. When ready to cook, drain the marinade from the meat and use it to prepare a basting sauce by adding the tomato sauce and honey into the marinade liquid. Mix well.

4. To cook over the grill: Cook the marinated lamb over a double layer of hot coals for 8-10 minutes on each side, basting frequently. Since butterflied leg of lamb is irregular in shape, the outer, thinner pieces will cook in less time. The center will be medium-rare while the outer pieces will be medium to well-done, depending on the thickness of your piece of lamb. Adjust cooking time to match your preference.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Serves 8-10 • Pair with Viansa Pinot Grigio or Sangiovese

