

Smoky Barbecued Leg of Lamb



Total time: 1 1/2 hours/Serves 8

Whisk together 2 tablespoons **chili powder**, 2 tablespoons **paprika**, 1 tablespoon **ground coriander**, 1 tablespoon ground **cumin**, **salt** and **pepper** in a large bowl. Add a trimmed 5-pound **butterflied leg of lamb**, toss to coat with the spices, and set aside 1 hour. Grill the lamb over glowing coals (or a hot gas grill) or sear the lamb in an oiled grill pan over high heat until the lamb is charred, 8 to 10 minutes. Meanwhile mix 2 tablespoons **honey** with 2 tablespoons **ketchup**. Flip the lamb over, brush the grilled side with the honey glaze, and continue to grill until medium-rare (130°F.), 8 to 10 minutes longer. Thinly slice the lamb crosswise and serve with coleslaw.