

Buttermilk Leg of Lamb with Seasoned Sel Gris

Sel Gris is hefty, moist crystals with a mineral complexity, most famously from France but commonly sold in grocers, gourmet stores, or online. Use once and you will want to throw away your regular salt!

Boneless leg of Spring Lamb, appx 4 lbs., butt end, butterflied	2 T extra-virgin olive oil
2 t Sel Gris plus more for serving	2 t freshly ground pepper

Marinade: 1½ c buttermilk, juice of 1 lemon, ¼ c extra-virgin olive oil, 8 cloves minced garlic, 2 T fresh chopped thyme leaves, 2 T crushed black cardamom seeds, 1 t freshly ground black pepper, 1 t Sel Gris, ¼ t crushed red pepper flakes, ¼ t celery seed.

Mix ingredients for marinade and massage it into the butterflied meat. Place meat and marinade in large Ziplock bag, squeezing out all air, and place in refrigerator for at least two hours. Preheat oven to 450°, remove excess marinade from lamb and truss (tie) it in a secure bundle, resembling the shape it had before it was butterflied. Place in a heavy roasting pan and cook for 15 mins, then reduce heat to 350° for appx. 45 mins until internal temp is 135° for medium rare. Remove from pan and let rest for 10 mins. Take the roasting pan and place over a burner on the stove on medium-high heat. Deglaze the pan with ½ cup of dry white wine. Slice meat, arrange on platter with side of choice (roasted fingerling potatoes) drizzle sauce over lamb and serve with Ravines Cabernet Franc.