

LEG OF LAMB WITH APRICOT CHUTNEY

Spice Rub:

- 1/4 cup Hungarian paprika
- 2 tablespoons light brown sugar
- 1 tablespoon ground cumin
- 1 tablespoon ground cinnamon
- 2 teaspoons ground coriander
- 4 cloves garlic, smashed to a paste
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

Lamb:

- 1 boneless leg of lamb (7 pounds)
- Spice rub
- 1/4 cup olive oil
- Salt and freshly ground pepper

GOOD EATS Apricot-Date chutney

Mix all spice rub ingredients together in a small bowl. Rub lamb completely with spice rub. On a hot grill sear lamb on all sides for 4 to 5 minutes. Put lamb on rotisserie and with the cover down roast lamb for 1 1/4 to 1 1/2 hours for medium rare. Remove from rotisserie and let rest for 10 minutes before slicing. Serve with GOOD EATS Apricot-Date Chutney.