



CHEF'S EXPRESSIONS

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Grilled Lamb Tenderloin with a Ras El Hanout Glaze

6 oz plain whole milk yogurt
3 garlic cloves, thinly sliced
1 tsp ground turmeric
1 tablespoon Ras El Hanout
1 tablespoons coarsely chopped fresh rosemary no stems
¼ teaspoon coarsely ground black pepper
1 (12 oz) piece Lamb Tenderloin
1 1/2 Tsp kosher salt
1 teaspoon finely chopped fresh rosemary
½ tablespoon Grey Sea Salt

Marinate lamb:

Stir together yogurt, garlic, Turmeric, Ras El Hanout, rosemary, and pepper in a 13- by 9-inch glass baking dish or 2-gallon sealable plastic bag. Add lamb, turning to coat completely, and marinate, covered and chilled, turning over once or twice, 5 hours.

Bring lamb to room temperature, about 1 hour.

Remove lamb from marinade, discarding marinade, and put on a work surface. Sprinkle with kosher salt and pepper

Prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is medium-hot when you can hold your hand 5 inches above rack for 3 to 4 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, and then reduce to moderate.

Grill lamb, covered only if using a gas grill, on lightly oiled grill rack, turning occasionally, until thermometer inserted diagonally into thickest part of meat registers 125°F for medium-rare (thinner parts will register higher), 25 to 30 minutes if using charcoal or 20 to 25 minutes if using gas. Transfer lamb to a cutting board and let stand 10 minutes before thinly slicing.

Make rosemary salt:

Stir together rosemary and sea salt and serve with lamb.