

# Kosher Deli Recipes

## Stuffed Leg of Lamb - Recipe from Israel



Stuffed Leg of Lamb is a flavorful and elegant main dish created by Israeli chef Avi Steinitz. As you can see from the recipe below, this delectable lamb recipe can be served at Passover -- the lamb is filled with a wonderful Haroset Stuffing. This recipe entitled 'Leg of Lamb stuffed with Haroset' comes from the website of Janna Gur, the chief editor of "Al Hashulchan" and the author of The Book of New Israeli Food. You will find a link to her website below - it is definitely worth a look - modern Israeli cuisine is very 'cutting edge'.

If you are strictly Kosher, please note that the leg of lamb may be replaced with a Boned Roast of Lamb (about 4 lbs.) available from your Kosher butcher.

Make alterations or substitutions to the recipe in terms of herbs and spices to suit your taste preferences.

### Ingredients for Stuffed Leg of Lamb:

- 1 1/2 kg (3 lbs.) leg of lamb, shank bone left in, hip end of bone removed (have the butcher do this for you)
- 3 tablespoons olive oil

### Haroset Recipe:

- 250 g (9 oz) ground beef or lamb
- 2 tart baking apples, cored and diced
- 250 g (9 oz) date paste
- 1 1/4 cups walnuts
- Salt, Freshly ground Black Pepper, to taste
- 1/4 teaspoon dry ginger

Leaves from one sprig of thyme

### The Spice Rub:

- Salt and freshly ground black pepper
- 1 sprig rosemary, chopped
- 1 tablespoon dry coriander seeds
- 1/2 teaspoon ground chili pepper
- 2 cloves garlic, crushed
- 5 tablespoons olive oil

Preheat oven to 350 degrees F.

Spread the leg of lamb on a work surface (the side with the bone facing up). Mix the stuffing ingredients thoroughly and spread along the center of the leg. Wrap the meat over the stuffing to make an elongated package. Tie with kitchen string. Combine the spice rub ingredients and rub the meat on all sides.

Heat 3 tablespoons olive oil in a large skillet and brown the meat on all sides. Remove from the skillet and wrap loosely in aluminum foil.

Roast for 50-60 minutes (a meat thermometer inserted inside the lamb should indicate 60oC/140oF for medium). Let rest for 10-15 minutes before carving.

Link: [www.jannagur.com](http://www.jannagur.com) - recipe

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