

## Leg of Lamb Stuffed with Haroset

from Chef Avi Steinitz, jannagur.com

Submitted by Carolyn Wilson

### Ingredients

- 3 lb leg of lamb, shank bone left in, hip end of bone removed
- 3 Tbsp olive oil

### Haroset Stuffing

- 9 oz ground beef or lamb
- 2 tart baking apples, cored and diced
- 9 oz date paste (2 c dates, soaked overnight in 2 cups water))
- 1 1/4 cups walnuts
- salt and freshly ground black pepper
- 1/4 tsp dry ginger
- leaves from 1 thyme sprig

### Spice Rub

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



### Directions

1. 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.
2. Preheat oven to 350 F.
3. Combine the spice rub ingredients and rub the meat on all sides.

4. Heat 3 Tbsp olive oil in a large skillet and brown the meat on all sides. Remove from the skillet and wrap loosely in aluminum foil
5. Roast for 50-60 minutes, until a meat thermometer indicates 140 F (for medium). Let rest for 10-15 minutes before carving.