

Jerusalem Lamb Shawarma

Ingredients

- 3/4 cup chopped cilantro
- 3 garlic cloves, peeled and crushed
- 3" ginger root, peeled and grated
- 1 Tbsp sumac
- 3/4 Tbsp kosher salt
- 1/2 cup peanut or walnut oil
- 1/4 cup fresh squeezed lime or lemon juice
- 1 Tbsp cumin seeds
- 1 tsp black peppercorns
- 1 tsp fennel seeds
- 1/2 tsp cardamon pods
- 1/4 tsp fenugreek seeds
- 5 cloves
- 1 star anise
- 2" cinnamon stick
- 1 Tbsp grated nutmeg
- 1 Tbsp sweet paprika
- 1/4 tsp ground ginger
- 1 bone-in leg of lamb, about 6 lbs.
- 1 cup boiling water

Directions

Place the cilantro, crushed garlic, grated ginger, sumac and kosher salt in a small or medium mixing bowl, set aside.

Heat an iron skillet over medium heat and add the cumin seeds, peppercorns, fennel seeds, cardamon pods, fenugreek seeds, cloves, star anise and cinnamon stick. Heat for one to two minutes, stirring to make sure the spices don't burn. Add the nutmeg, paprika and ginger and cook until warmed through. Transfer spices to a grinder and grind until smooth. Add spice mixture to the bowl with the cilantro mixture and mix well.

Cut deep slits all over the lamb. Transfer the lamb to a roasting pan and rub marinade all over, making sure it goes into the slits. Place the lamb fat side up and cover the pan with aluminum foil. Let rest on the counter for 2 hours or refrigerate overnight.

Preheat oven to 325°F.

Uncover and place in the oven. Roast for 30 minutes and add a cup of boiling water to the pan. Roast for another 30 minutes, baste and then roast for 30 minutes more and baste again. You may need to add more water to the pan after basting each time. Cover again, and

cook for another 1-3 hours, or until the internal temperature reaches 130°F, basting every half hour. Remove from the oven and let rest for 10 minutes. Carve into thin slices.

<http://www.marga.org/food/int/israel/lamb.html>