

Herb Crusted Sous Vide Leg of Lamb

Yield: 4 min

Total Time: 705 min

Recipe from: <https://www.recipeschoose.com/recipes/sous-vidé-chinese-lamb-leg-recipe>

Ingredients:

- 6 pounds lamb leg fat trimmed and tied with twine
- 1/3 cup kosher salt
- freshly ground black pepper
- 3 tablespoons chopped garlic coarsely
- 1/4 cup rosemary leaves fresh
- 1/4 cup fresh thyme leaves
- 1/2 teaspoon crushed red pepper flakes
- 1 lemon
- 1/2 cup extra-virgin olive oil
- 2 garlic cloves coarsely chopped
- 1/2 teaspoon kosher salt
- 1/4 teaspoon crushed red pepper flakes
- lemon zest from 1 lemon
- 2 tablespoons lemon juice from 1 lemon
- 1/2 cup extra-virgin olive oil
- 1 cup Italian parsley coarsely chopped
- 1 tablespoon capers rinsed and drained
- 2 anchovy filets chopped