

Roast Leg of Lamb

Ingredients:

1 leg of lamb (about 6 ½ lbs.)
3 cloves of garlic, slivered
½ cup fresh lemon juice
3 - 4 tsp. fresh rosemary, chopped
1 ½ tsp. coarsely ground black pepper
Salt to taste

Directions:

Preheat oven to 400°.

Make small slits just large enough for the garlic slivers evenly in the leg of lamb and insert the garlic slivers. Rub all over with the lemon juice and then pat the rosemary and black pepper evenly over the surface. Sprinkle with salt to taste.

Place the leg of lamb in a roasting pan and put it in the oven. Immediately reduce heat to 350°. Roast for 1 ½ hours for medium-rare. Let stand 10 minutes before carving.

~ Credit: Silver Palate Good Times Cookbook