



#MakeItGAP

RECIPES

LEG OF LAMB WITH GARLIC AND ROSEMARY

YIELD: 8 Servings

INGREDIENTS:

- 1 (7-pound) semi-boneless leg of lamb, aitch bone* removed, fat trimmed to 1/4 inch thick, and lamb tied
- 4 garlic cloves
- 1 Tbsp. fine sea salt
- 2 Tbsp. chopped fresh rosemary
- 1/2 tsp. black pepper
- 1/4 cup dry red wine or broth

PREPARATION:

Pat lamb dry and score fat by making shallow cuts all over with tip of a sharp small knife.

Pound garlic to a paste with sea salt using a mortar and pestle (or mince and mash with a heavy knife) and stir together with rosemary and pepper. Put lamb in a lightly oiled roasting pan, then rub paste all over lamb. Let stand at room temperature 30 minutes.

Preheat oven to 350°F.

Roast lamb in middle of oven until an instant-read thermometer inserted 2 inches into thickest part of meat (do not touch bone) registers 130°F, 1 1/2 to 1 3/4 hours. Transfer to a cutting board and let stand 15 to 25 minutes (internal temperature will rise to about 140°F for medium-rare).

Add wine to pan and deglaze by boiling over moderately high heat, stirring and scraping up brown bits, 1 minute. Season pan juices with salt and pepper and serve with lamb.

**The aitch bone is the small portion of the hip bone left in the three-quarter leg. You can ask your butcher to remove this.*

Recipe adapted from epicurious.com