

SPOTLIGHT RECIPE



ROSEMARY GARLIC LEG OF LAMB WITH HERB SAUCE

- Heat the oven to 400 F.
- Place the salt, pepper, garlic and dried rosemary in a pan. Dredge the lamb in the spices.
- Place the lamb on an oven rack. Roast for 20 minutes.
- Reduce the oven temperature to 350 F and roast for about 1 hour longer or until the internal temperature reaches 155 F.
- Remove the lamb from the pan and allow to rest while you make the sauce.
- Position the roasting pan over your stove burners. Add the onions to the pan and stir to combine with the pan drippings. Cook for 2 minutes, then add the fresh herbs. Cook for 2 minutes longer. Add the chicken stock and wine to deglaze the pan, scraping the bottom with a wooden spoon.
- Bring to a boil and reduce the sauce until it reaches the proper consistency. Strain before serving.
- Slice the lamb. Serve with the sauce on top or on the side.

Ingredients

Servings: 16

- 1 1/2 teaspoons salt
- 1 1/2 teaspoons black pepper
- 2 tablespoons garlic, minced
- 2 tablespoons dried rosemary
- 4 1/2 pounds deboned, rolled lamb leg
- 2 cups onions, diced
- 2 cups chicken stock
- 1 cup red wine
- 1/4 cup fresh rosemary, chopped
- 1/4 cup fresh chives, chopped
- 1/4 cup fresh parsley, chopped

Side dishes

- Green Bean Almandine
- Roasted Garlic Red Potatoes

