



ROSEMARY GARLIC LEG OF LAMB WITH HERB SAUCE

Ingredients

Servings: 16

- 4 1/2 pounds deboned rolled lamb leg
 - 1 1/2 teaspoons salt
 - 1 1/2 teaspoons black pepper
 - 2 tablespoons garlic, minced
 - 2 tablespoons dried rosemary
 - 2 cups onions, diced
 - 1 cup red wine
 - 2 cups chicken stock
 - 1/4 cup fresh rosemary, chopped
 - 1/4 cup fresh chives, chopped
 - 1/4 cup fresh parsley, chopped
- Heat the oven to 400 F.
 - Combine the salt, pepper, garlic and dried rosemary in a pan. Dredge the lamb in the spices. Place the lamb on a rack in a roasting pan. Roast in the oven for 20 minutes.
 - Reduce the oven temperature to 350 F and continue to roast for about 1 hour longer or until the internal temperature reaches 155 F. Remove the lamb from the pan and allow it to rest while you make the sauce.
 - Position the roasting pan over the stove's burners. Add the onions to the pan and stir to combine with the pan drippings. Cook 2 minutes, then add the fresh herbs. Cook 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 and serve with the sauce over the top or on the side.

