

Greek Leg of Lamb

1 Leg of Lamb- 5-7 lbs. We would be happy to bone the leg for easy carving!
3 heads garlic peeled
salt and pepper
2 C beef broth
2 C Dry red wine
1 T Rosemary

t = teaspoon
T = tablespoon
C = cup



Preheat oven to 375 F. Place leg in roasting pan. With a small knife, make small slits all around the lamb and insert 6 cloves of garlic slivered. Season with salt and pepper and place remaining garlic around the lamb in the pan. Pour 1 C broth and 1 C of wine into the pan. Sprinkle with rosemary.

Place lamb in the oven and bake for 18 minutes per pound for medium. Baste occasionally. After one hour add the remaining broth and wine. Continue to baste until done. Remove the lamb from the roasting pan, tent with foil and rest for 10 minutes.

Place the roaster over medium high heat and reduce the liquid by half. Mash the garlic into the juices with a fork. Carve the leg and serve with the pan juice.

Serves 8.