

Roasting a Bone-In Leg of Lamb



- 5lbs leg of lamb, bone-in
- 1 teaspoon ground rosemary (or use 2 tsp. freshly minced)
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 large garlic cloves
- 3 tablespoons olive oil

Preheat oven to 450°F.

Mix rosemary, salt & pepper in small dish. Rub half of mixture over larger end of leg of lamb. Slice 2 garlic cloves into 15 slivers and mix with remaining spices in bowl. Cut 15 small slits in leg of lamb and fill with spiced garlic cloves in. Rub 3 tbsp. olive oil over the surface of the lamb.

Place lamb on a rack in the center of roasting pan and place in preheated oven. Cook for 15 minutes at 450°F and then lower heat to 350°F for 75 minutes. Remove from oven and test with meat thermometer inserted into thickest part of leg; consider lamb done at 130-140°F (temperature will rise about 5 degrees out of oven).

Cover with aluminum foil and let rest 10-15 minutes.

Slice thinly and serve.

* Please remember that each oven is different. Always use a meat thermometer to check on internal temp of roast at different times.

