



Leg of Lamb with Garlic and Rosemary

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Categories: , Boise, ID, Captain's Shack, Main Dish - Lamb

Servings: 8

Description: Awesome leg of lamb. Superb red wine reduction. Awesome meal!

Suggested Wine: Pouillac

Serving Ideas: Serve with Creamed Spinach and Smashed Potatoes.

Ingredients

1 7 lbs semi-boneless Leg of Lamb, aitchbone removed, fat trimmed to ¼ inch thick, and lamb tied

5 lg Garlic cloves, crushed

1 T Course Celtic Sea Salt

2 T chopped fresh Rosemary

1 T Mexican Oregano

2 t Pink Peppercorns

3 T Plockmann's Whole Mustard

1 c dry Red Wine, Cabernet Sauvignon or Pouillac + ½ cup

1 T Cornstarch

Directions -

- 1) Pat lamb dry and score fat by making shallow cuts all over with tip of a sharp small knife.
- 2) Pound garlic, rosemary, oregano, pink peppercorns and mustard to a paste with sea salt using a mortar and pestle. Put lamb in a lightly oiled roasting pan, then rub paste all over lamb. Let stand at room temperature 30 minutes.
- 3) Preheat oven to 375 °F.
- 4) 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, 1¾ to 2 hours. Transfer to a cutting board and let stand 15 to 25 minutes (internal temperature will rise to about 140 °F for medium-rare).
- 5) Mix cornstarch and ½ cup wine until cornstarch is dissolved. Set aside.
- 6) Add 1 cup of 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 add cornstarch mixture and thicken. Serve with lamb.