



# CS Lamb with Port Wine Sauce

Author: Bob and Robin Young

Categories: Captain's Shack, Main Dish - Lamb

Servings: 8

Description: A super leg of lamb roast with an awesome port wine sauce!

Adapted from [whatscookingamerica.com](http://whatscookingamerica.com)

Source: : Serve with Oven Roasted Potatoes and Steamed Greens.

Preparation Time: 1 hour

Suggested Wine: Bedrock Zinfandel

Start to Finish Time: 3 hours

## Ingredients

1 5 lbs boneless Leg of Lamb, rolled, tied, and trimmed of excess fat  
6 clove Garlic, cut in half lengthwise

5 sprig fresh Rosemary  
Celtic Salt and freshly ground Tellicherry Black Pepper to taste

1 1/2 c Ruby Port Wine, substitute Pinot Noir wine with excellent results!

Port Wine Sauce (see below)

Fresh Rosemary sprigs for garnish

## Ingredients - Port Wine Sauce

1 1/2 c Ruby Port Wine  
2 T Butter

## Directions - Lamb

- 1) To prepare leg of lamb, cut 1-inch slits on all sides of the lamb. Insert garlic halves into the slits and weave rosemary sprigs in the string used to tie the lamb (some butchers may use a mesh-like material). Sprinkle with salt and pepper. Place lamb into a deep baking pan; pour port wine over lamb. Cover and refrigerate at least 1 hour or overnight (best overnight).
- 2) Preheat oven to 325° F.
- 3) Remove lamb from marinade and place onto a rack in a shallow baking pan; place in the lower half of the oven. Bake, uncovered, approximately 2 hours or until meat thermometer registers 125° F to 135° F (rare) or desired temperature; basting with marinade very 15 minutes.
- 4) Remove lamb from oven and transfer onto a cutting board; let stand 15 minutes before carving. During this time the meat continues to cook slightly.
- 5) To serve, transfer sliced lamb onto a serving platter and drizzle Port Sauce over meat. Garnish with fresh sprigs of rosemary.

## Directions - Port Wine Sauce

- 1) Add wine to drippings in baking pan and heat over medium-high heat, scraping loose browned bits on the bottom of the baking pan. Bring to a boil, stirring frequently until sauce is reduced to the consistency of heavy cream. If it is reduced too much, use more port wine to make sauce the desired consistency. Remove from heat. Just before serving, whisk in butter until blended.

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