

Greek Style Leg of Lamb

- 1 whole boneless leg of lamb
- $\frac{1}{2}$ cup plus 2 tbsps fresh lemon juice
- * $\frac{1}{2}$ cup Good Olive Oil
- * $\frac{1}{4}$ cup dried oregano, preferably Greek
- 8 cloves of garlic, peeled or crushed
- * 1 tbsp sea salt
- * 2 tsp freshly ground black pepper
- * 1 tsp crushed whole rosemary

Combine all ingredients except 2 tbsps lemon juice in a small bowl.

Place lamb in a shallow dish or bowl, and pour marinade over. Cover and marinate 2 to 3 hours, turning several times.

When ready to cook, preheat oven to 450 degrees, or heat grill to high.

Transfer lamb to a roasting pan if cooking in the oven and discard marinade. Roast lamb for 15 minutes.

Reduce temperature to 350 degrees, roast for another 35 to 40 minutes and then check for doneness.

When internal temperature registers 125 to 130 degrees, lamb will be medium rare to medium after it is left to rest out of the oven. Remove from oven and sprinkle with the remaining 2 tbsps of lemon juice.

To cook on grill:

Cook on high for 10 minutes, then reduce heat to medium. Follow the remaining instructions above for oven cooking.

Cut lamb into slices and serve with *mint jelly or *mint pesto type sauce.

* Available at The Country Gourmet

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