



Roasted Spring Lamb

EASY & DELICIOUS

1 Leg of Lamb About 8-9 Pounds (Whole or Boned)*

3 Large cloves of Garlic*

5 Tablespoons Mixed Fresh Herbs (example: Rosemary, Parsley, Thyme, Oregano)

3 Tablespoons Olive Oil*

Salt & Pepper to Taste

Preheat the oven to 450 degrees. Slice the garlic cloves into four long strips, and with a sharp knife, make 1-inch deep slits into the lamb spaced evenly apart. Place a piece of garlic in each slit. Chop the herbs and mix with the olive oil and a little salt and pepper. Rub the herb mixture over the outer surface of the lamb. Place in a roaster pan, and cook for 30 minutes. Reduce the heat to 325 degrees, and cook an additional 2 to 2 1/2 hours, or between 20 to 30 minutes a pound depending on desired doneness. Remove the lamb from the oven, and cover with aluminum foil and let sit about 20 minutes before carving