

Smith Meadows Roasted Leg of Lamb

INGREDIENTS:

- 1 Smith Meadows leg of lamb, about 5 pounds
- juice of 1 lemon, about 2 tablespoons
- 1 to 2 cloves garlic, cut in several slivers
 - 1 clove garlic, minced
- 1 1/2 to 2 teaspoons dried crumbled rosemary
 - 1 teaspoon dried thyme
 - 1 teaspoon salt
 - 1/4 teaspoon pepper

PREPARATION:

Rinse lamb with cold water; pat dry with a clean cloth or paper towels. With a small knife, make several tiny slits evenly over the lamb roast and insert slivers of the garlic. Rub lamb with lemon juice, then combine the minced garlic, herbs, salt, and pepper. Rub the garlic-herb mixture over the lamb. Place leg, fat side up, on rack in roasting pan. Insert thermometer in the thickest part of the meat, not touching fat or bone. Roast on high at 480 degrees for 5 minutes then reduce oven temperature and roast at 325° oven for about 25 to 30 minutes per pound, or until meat thermometer registers 145° to 165°, depending on how well you like it done. Serves 4 to 6.