



INGREDIENTS

4–5 lb bone-in leg of lamb

1/4 cup olive oil

8 cloves (sliced)

3 tbsp fresh rosemary (chopped)

1 tbsp lemon zest

2 tbsp kosher salt

1 tbsp black pepper

Roasted Leg of Lamb

Serve with Munselle Vineyards Russian River Petit Verdot

PREP TIME 20 mins

COOK TIME 1 1/2 hours

SERVES 6-8 people

DIRECTIONS

- 1. Prep the Meat**
Remove lamb from refrigerator 1 hour before cooking.
Pat the meat completely dry with paper towels.
Make 1-inch slits all over the lamb surface and stuff garlic slices deep into the slits.
- 2. Season Thoroughly**
Mix olive oil, rosemary, zest, salt, and pepper. Rub this mixture over the entire leg.
- 3. Roast to Perfection**
Preheat your oven to 425°F.
Place lamb on a wire rack in a roasting pan.
Roast at 425°F for 20 minutes to sear.
Lower oven temperature to 325°F.
Roast for an additional 60–70 minutes.
- 4. Rest and Serve**
Remove lamb when internal temperature hits 130°F.
Tent loosely with aluminum foil.
Rest for 20 minutes before carving across the grain