

# Roasted Leg of Lamb

- leg of lamb, sirloin half
- garlic, in thin slivers
- olive oil
- herbs (rosemary, thyme, mint)
- kosher salt
- coarse ground black pepper
- optional: potatoes, carrots, onions, parsnips, sweet potatoes or other vegetables, olive oil, spices

Preheat oven to 450 degrees Fahrenheit.

Trim fat off of leg.

Cut slits about 1/4" to 1/2" deep all around the leg, and stuff with thin slices of garlic.

Rub all over with olive oil.

Let sit at room temperature for 20 minutes or so, then place in roasting pan. Coat in herbs, salt and pepper.

Optionally, cut some potatoes and/or other vegetables into quarters and coat with olive oil, adding salt, pepper and/or other spices, and put around the outer edge of the pan. Dribble water over all the vegetables.

Roast for 15 minutes at 450 degrees Fahrenheit.

Turn temperature down to 350 degrees Fahrenheit. Cook for an hour, or until done.

Remove meat, letting it rest another 15 minutes or so before serving. Roasted veggies can stay in pan in oven.

Serves: 3 to 4 for half a leg

Preparation time: 2 hours or so

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