



Roasted Leg of Lamb

Yields 6-10 servings

Ingredients

1 whole bone-in or boneless leg of Viking lamb

Topical Marinade

3 fresh lemons, juiced
8 cloves garlic
4 Tbsp fresh rosemary, chopped
1 Tbsp fresh oregano, chopped
2 Tbsp extra virgin olive oil
2 Tbsp Dijon mustard
5 tsp kosher salt
3 tsp black pepper, coarsely cracked

Sauce

1 tsp sherry vinegar
2 cups lamb stock
1 cup red wine
1 cup chopped herbs:
equal parts oregano, chives,
rosemary and flat leaf parsley
1 Tbsp butter

Method of Preparation:

1. *Marinade:* Slice garlic and combine with lemon juice, rosemary, oregano, olive oil, salt, and pepper. Mix well.
2. Rub all accessible surfaces of the leg with the marinade and allow it to rest under refrigeration for 6 hours. Remove from refrigerator and allow to rest at room temperature for one additional hour.
3. Preheat your oven to 425 degrees.
4. Put the leg on a roasting rack, slide it into the oven, and sear for 10 minutes.
5. Lower the temperature to 300 degrees and continue to roast.
6. Allow 20-25 minutes per pound for medium rare. When $\frac{3}{4}$ of the cooking time has passed, check the meat to ensure that it is $\frac{3}{4}$ of the way to your desired temperature.
7. Allow to rest at room temperature for 20 minutes before slicing.
8. In the meantime, collect the drippings of the leg and combine with the wine and stock. Over medium-high heat, reduce the mixture by half the total volume.
9. Season the sauce with the vinegar, salt, and pepper. To finish, mount with butter (aka throw in some cubed, cold butter and whisk until incorporated), toss in the herbs, and grab a seat at the table.

Cook's Tip #1: All suggested ingredients are available at the Goose, of course.

Cook's Tip #2: Tasting the wine throughout the cooking process not only ensures compatibility but also improves the overall quality of the end product. Just remember to save a cup for the sauce.