

Greek Roast Lamb

Printed from Lamb Recipes at <http://www.lambrecipes.org/>

Light, lemony, and delicately savory, serve this lamb roast along mashed potatoes and an olive salad.

Ingredients:

1 (4-pound) leg of lamb
2 cloves garlic, peeled, halved
1 teaspoon sea salt
Black pepper, to taste
¼ cup fresh lemon juice
3 tablespoons butter, melted
1 medium onion, finely chopped
1 cup dry white wine
½ cup water
18 small white potatoes
¼ cup olive oil

Directions:

- 1) Preheat oven to 325°F.
- 2) Make 4 small slits in lamb; insert garlic into slits. Season lamb to coat with salt and pepper. Combine lemon juice and butter in a small bowl; brush liberally over lamb to coat.
- 3) Place lamb in a roasting pan; add onion, wine, and water. Cover and bake 2 hours.
- 4) Remove lamb from oven; increase heat to 375°F. Toss potatoes in oil; add to roasting pan. Bake until lamb is cooked through, an additional 60 to 90 minutes, basting with pan juices every 15 minutes. Serve warm.