

# Stuffed Shoulder or Leg of Lamb



Serves 6 to 8

## Ingredients:

1.5 kg (3lb) boned shoulder or leg of lamb  
2 cloves garlic  
2-3 large rosemary sprigs, broken into pieces  
2 teaspoons chopped sage  
8 tablespoons chopped parsley  
1 tablespoon chopped thyme  
2 teaspoons chopped rosemary  
4 shallots finely chopped  
.25 teaspoon ground ginger  
Salt & pepper

## Method:

Lay the lamb skin side down on a board. Slice 1 garlic clove and crush the other. Put half the rosemary in a roasting pan. Put the crushed garlic, chopped herbs, shallots, ginger, and salt and pepper to taste in a bowl and mix well. Spread over the lamb and roll up, enclosing the stuffing completely. Secure with string. Make small incisions in the surface of the lamb and insert the garlic slices. Lay the remaining rosemary on top. Cook in a preheated moderate oven, 180C (350F), Gas Mark 4, for 1.5 hours; the meat should be pink inside. Serve with sautéed potatoes, tossed in parsley.

Your Notes



You've got **GREAT** taste!

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