

Roast Leg of Lamb & Potatoes



Serves 6-8

Ingredients:

Leg of Alberta Lamb

2 Tbsp (15ml) Canola oil

4 Cloves Garlic, cut in half

2 tsp. (10ml) Fresh Rosemary or dried Rosemary

Salt and pepper to taste

½ cup (125ml) Water

Potatoes, peeled and cut into large pieces (optional)

Method:

Place lamb into a roasting pan with roasting rack and ½ cup water. Rub oil onto skin. Slit the meat and insert garlic into slits. Sprinkle with rosemary, salt and pepper. Preheat oven to 325° C and roast until meat thermometer reads "medium". Add potatoes to roasting pan approximately 1 hour before end of cooking time. Total cooking time is approximately 3 hours. Let stand 10 minutes before carving.

Your Notes



You've got **GREAT** taste!

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