

Greek-Style Bone-In Leg of Lamb

from Aimee with Mick Family Farms

Ingredients:

- 4-5 pound bone-in leg of lamb
- zest and juice of 2 lemons
- ¼ cup olive oil
- 2 tbsp finely chopped fresh Oregano
- 1 ½ tsp salt
- ½ tsp cracked pepper
- 2 tbsp finely chopped fresh rosemary
- 1 tbsp finely chopped fresh sage
- 2 cups white wine
- 5-6 cloves finely chopped fresh garlic
- 10 Yukon gold small potatoes
- 4 tbsp butter

Process:

1. Combine oil, lemon zest and juice, oregano, rosemary, sage, garlic, salt and pepper. Pour over entire surface of the leg of lamb roast. Place in large Ziploc bag and refrigerate at least 4 hours. Overnight is preferable.
2. Remove roast from the refrigerator and allow it to come to room temperature.
3. Preheat oven to 475F.
4. Place potatoes in a single layer in the bottom of a heavy iron Dutch Oven. Pour in white wine and place the roast fat side-up on top of the potatoes. Pour the marinade in the pot also. Place roast in the middle rack of the oven, uncovered, for 20 minutes.
5. Reduce oven temperature to 300F and cook until roast is very tender (an internal temperature of 155F). Depending on your oven and the size of the roast this may take up to 4 hours.
6. Make sure to check it at least a half an hour before you think your roast should be done.
7. Turn oven onto broil. Broil roast for 5-7 minutes to create a nice crispy top.
8. Remove roast from oven and cover with tin foil. Let roast rest 15-20 minutes before slicing and serving.
9. Remove potatoes. Using a skillet over medium-high heat, bring remaining liquid to a boil and reduce. Turn off heat and add butter, stirring until melted in. Pour reduction sauce over sliced meat.

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