



Lew's Roast Leg of Lamb

Before:

- Thaw the roast the day before preparing.
- On the day of preparing, remove roast from 'frig to reach "room temperature."

Ingredients:

- a 5-7 pound Domestic leg of lamb (have butcher remove the gland when buying) not sure if this pertains to a roast purchased at a grocery store?
- salt
- 2 cloves of garlic

Marinade:

- 1/4 cup vinegar
- juice of one lemon
- 1 tsp Worcestershire sauce
- Hot pepper sauce - several shakes, dashes, squirts - whatever you call that action!

Directions:

- Preheat oven to 350 degrees.
- Skin lamb and remove all fat.
- Rub salt all over leg.
- Prick places on the meaty side and insert thin slices of the two garlic cloves.
- Let stand at room temp an hour or two to absorb salt.
- Place bone side down in roasting pan.
- Coat all over with marinade sauce, after salting.
- Place roast in preheated 350 degree oven and roast 30 minutes per pound.
- Just before removing from oven, coat again with the marinade sauce. Make more sauce, if necessary.
- Allow to rest for 30 minutes - place a tent of aluminum foil over the roast.
- Slice, beginning at small end of leg.

Bon Appétit!