

## Herbed Leg of Lamb

My Granny used to cook a large leg of lamb every year for our large Easter gathering, along with small roasted red potatoes. She would set the table with a basket centerpiece that displayed her antique collection of hand carved, wooden Ukrainian eggs brought back from her travels around the world.

*Serves 4*

### Ingredients

2 Tablespoons extra-virgin olive oil  
1 bone-in leg of lamb, 5 to 6 pounds, trimmed of excess fat  
1 teaspoon salt  
½ teaspoon freshly ground pepper, to taste  
1/2 cup chopped mixed fresh herbs, like rosemary, sage, thyme, and lavender  
1/4 cup chopped garlic (about 8-10 cloves)  
2 teaspoons lemon zest

### Directions

Position a rack in the lower third of an oven and preheat to 450°F.

In a large roasting pan over medium-high heat, warm half the oil. Sprinkle the lamb with salt and pepper. Add the lamb and brown, 3 to 4 minutes per side. Place a roasting rack in a large roasting pan. Add the lamb and rub with the herb mixture, front and back.

Roast until an instant-read thermometer inserted into the thickest part of the meat, away from the bone, registers 130°F for medium-rare, about 1 hour. After 30 minutes, cover the lamb loosely with a piece of aluminum foil so that the herb mixture does not burn. Transfer the lamb to a carving board, cover loosely with aluminum foil and let rest for 20 minutes.

Carve the lamb into thin slices and arrange on a warmed platter.

### Make it a Meal

Serve with Butternut Squash Risotto and Roasted Lemon Asparagus

### Wine Pairing

Sauvignon Blanc, Chardonnay

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