

PREP TIME: 30 MIN / COOK TIME: 2 HR 10 MIN

Leg of Lamb with Garlic & Lemon

1 $\frac{1}{2}$ cup chopped mixed fresh herbs, such as rosemary, thyme and oregano

2 $\frac{1}{4}$ cup chopped garlic

2 tsp. lemon zest

1 tsp. salt, plus more, to taste

5 Tbs. extra-virgin olive oil

Freshly ground pepper, to taste

1 bone-in leg of lamb, about 9 lb., trimmed of excess fat and tied with kitchen twine

5 heads of garlic, $\frac{1}{4}$ " cut off the top

3 lemons, halved

8 fresh rosemary sprigs

1/4 cup Madeira

2 cups beef stock

Position rack in lower third of oven; preheat to 450°F.

In small bowl, combine mixed herbs, chopped garlic, lemon zest, 1 tsp. salt, 3 Tbs. oil and pepper. Coat lamb with mixture. In large roasting pan over medium-high heat, warm 2 Tbs. oil. Brown lamb, 3-4 minutes per side. Transfer to platter.

Place lamb, fat side up, on rack set inside roasting pan. Arrange garlic heads, lemon halves and rosemary sprigs around lamb. Roast 30 minutes. Reduce oven to 350°F. Roast until instant-read thermometer inserted into thickest part of meat, away from bone, registers 130°F for medium-rare, 1 to 1½ hours. Transfer lamb to carving board; tent with foil. Let rest 20 minutes.

Skim fat from pan; set pan over medium heat. Add Madeira; stir to scrape up browned bits and smash roasted garlic. Add stock. Strain sauce into saucepan; set over medium heat. Cook until thickened, 5-10 minutes. Season with salt and pepper.

Carve lamb into thin slices; arrange on warmed platter. Pass sauce alongside. Serves 10-12.

Williams-Sonoma Kitchen

This recipe pairs well with our 2009 Cupé Bien Nacido Vineyard Syrah. Find the perfect wine at williams-sonomawine.com/wineshop.

A | B

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