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by ewfood

Baked Leg Of Lamb



Ingredients

Approx 2 kg leg of lamb
75g butter
1 tsp fresh chopped rosemary
2 tblspns fresh chopped mint
2 tblspns fresh chopped parsley
1 tsp fresh chopped thyme
1 crushed garlic clove
salt & ground pepper

Preparation

- 1 Squidge the butter, garlic and herbs together with a half teaspoon of salt and black pepper
- 2 Using a skewer stab the leg of lamb all over
- 3 Now rub the butter mixture all over the top of the leg of lamb
- 4 Parcel the leg up in foil loosely and seal well
- 5 Cook in a roasting tin for 2 hours
- 6 After 2 hours open the foil parcel up and let cook for another 30 minutes- this lets the lamb brown and crisp a bit
- 7 When done put the lamb in a warm serving dish and serve
- 8 You can make a gravy from the lamb juices if you wish
- 9 Serve with minted new potatoes and seasonal veggies for a lovely meal!

Cooks Note

Oven Temperature 190C

Cooking time- 2 and half hours- for slightly pink- leave in foil for extra 20 mins if you want no pink

