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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