

Leg of Lamb

Ingredients

- 1 (5-7lb) boneless
- 1 stick of butter (no one said this is supposed to be healthy)
- 8 garlic cloves
- 2 tablespoon coarse ground sea salt
- 5 bunches fresh rosemary (leave on the stem)
- 2 bunches fresh basil chopped fine
- 2 ounces fresh chives chopped fine
- ¼ cup dry red wine
- ½ tablespoon fine ground black pepper
- Handful of chives chopped very fine

Preparation

- Wash the lamb and make sure the lamb is very dry. Then score the fat side with a sharp knife cutting about ½ inch deep.
- With a garlic press, or a hammer, or a Full Size Pickup preferably with a HEMI!...pound garlic into a paste and mix with the butter, sea salt, black pepper, chopped basil, and chopped chives.
- Rub this paste all over the lamb and place into a raised roasting pan. Place half of the rosemary under the rack so that the rosemary steams into the lamb.
- Let the lamb sit there for an hour...lamb is unruly and need a timeout.
- Preheat oven to 350F
- Roast the lamb uncovered for about an hour then take a meat thermometer and stick it into the deepest part of the meat. When it hits 130F remove from heat and let sit for 30 minutes. It will reach about 145F which is nice medium rare. If you want it more well done...eat chicken.
- Now what was that wine for...while the lamb is taking a nap for 30 minutes take the roasting pan and put it on the stove and add the wine to the pan to deglaze over med high heat scraping up all the little lamb bits stirring with a wooden spoon.
- Drizzle this sauce all over the lamb and serve.