

12-16 servings

Harvest Leg of Lamb

5-7 pound whole leg of lamb roast - bone in
6 cloves garlic, cut into thin slices
2-3 Tbsp lemon juice
3 Tbsp snipped fresh parsley
2 Tbsp olive oil or cooking oil
1 Tbsp Italian dressing or dried oregano, crushed
1 tsp pepper

Trim fat from meat. With tip of knife, cut $\frac{1}{2}$ " wide slits into roast at 1 inch intervals (36 holes) inserting a thin slice of garlic in each. Brush meat surface w/ lemon juice. Stir together parsley, oil, oregano, pepper. Pat

parsley mixture onto meat. Wrap tightly in plastic wrap; refrigerate overnight.

Place meat, fat side up, on a rack in a shallow roasting pan. Insert a meat thermometer into center of meat, w/o touching bone.

Roast in 325° oven till thermometer registers 140° for medium rare. ($1\frac{3}{4}$ - $2\frac{1}{2}$ hrs)

155° for medium (2 to $2\frac{1}{2}$ hrs)

Place on platter, cover with foil & let stand 15 min. before carving.