

- MAIN DISHES -

GREEK LAMB

From the Kitchen of Senior Living Residences



prep time

1 hour 50 minutes



portion for

4 people



serve

hot

The Ingredients:

2 LB Leg of Lamb, boneless, rolled; trim fat

1 TBSP Extra-Virgin Olive Oil

1½ TBSP Cornstarch

2 CUPS Red Wine

2 Garlic Cloves, minced

1 TSP Dried Rosemary

1 TSP Spice of Life

½ TSP Ground Black Pepper



Cooking Steps:

1. Preheat oven to 400°F.
2. Add rosemary, ¼ teaspoon Spice of Life and garlic into folds of the roast. Re-roll roast; secure at 3 inch intervals with heavy string.
3. Sprinkle with ¼ teaspoon Spice of Life and the pepper and drizzle with oil.
4. Place roast on the rack of the broiler pan or roasting pan. Insert meat thermometer into thickest portion of roast and bake for 1 hour.
5. Increase oven temperature to 425°F (do not remove roast from oven). Bake an additional 20 minutes.
6. Place roast on a platter; cover with foil.
7. Let stand 10 minutes for roast to reabsorb juices.
8. Remove rack from pan. Combine ½ cup wine and cornstarch; set aside. Add ½ cup wine to drippings in pan; scrape pan to loosen browned bits. Combine drippings mixture and 1 cup wine in a sauce pan; bring to a boil and cook 5 minutes. Add ½ teaspoon Spice of Life and cornstarch mixture; return to boil, cook 1 minute. Add cornstarch, 1½ cups red wine, divided until thick, stirring constantly. Serve with lamb.