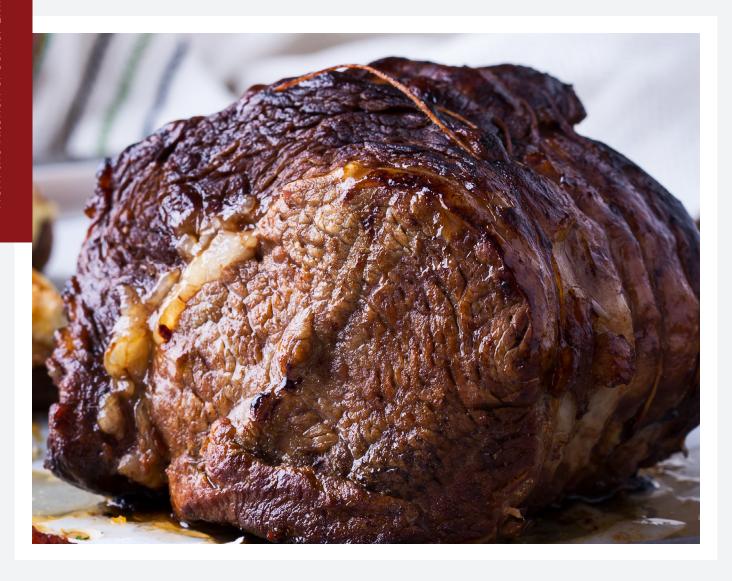
## - MAIN DISHES -

## GREEK LAMB





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

1/2 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.