

## Leg-of-Lamb with Garlic and Rosemary

Here's a really basic lamb dish that you can cook for a casual dinner. I used a half leg of lamb since that's what I had. No reason you couldn't use a whole leg or even some other type of lamb roast. Your cooking time may vary.

Fresh rosemary is *essential* to this dish, but since not everyone has a rosemary bush in their garden, I feel obliged to tell you that there used to be a really nice one at the corner of 5<sup>th</sup> and Marquette in downtown Albuquerque. I have often picked a sprig from there for dinner...

Seriously though, loads of public buildings have giant rosemary bushes out front, since it's ridiculously easy to grow and even hardened civil servants find it difficult to kill. Go ahead, pick a sprig or two. After all, you paid for it.

½ of a leg of lamb  
3 Tbs chopped fresh rosemary  
3 Tbs chopped garlic (6-10 large cloves)  
¼ tsp salt  
¼ tsp black pepper  
2 Tbs olive oil

1. Pre-heat the oven to 375 degrees.
2. If you are fortunate enough to have a small electric mini-chopper, put the rosemary, garlic, salt, pepper, and oil in the chopper and puree the mix.
3. If you are chopper-challenged, mince the rosemary and garlic as fine as you can with a large chef's knife. Periodically use the flat of the blade to crush the mix and then continue chopping. When it starts to resemble a paste add in the salt and continue mashing and cutting. When you have a nice paste, add the pepper and oil and mix thoroughly. Pat yourself on the back too. That was a bit of work.
4. Put the lamb on a roasting pan and smear the paste all over the lamb. All sides, all angles.
5. Put the lamb in the oven and roast for 45 minutes. Turn the roast once so that the bottom gets evenly done.
6. At 60 minutes, check the meat for done-ness. I roasted mine for about 5 minutes more and it was medium-rare. Your mileage may vary- your roasting time definitely will.
7. Remove from the oven and let it rest a few minutes under tin foil. Slice and serve immediately, or have everyone slice their own portion.