

# ROASTED LEG OF LAMB

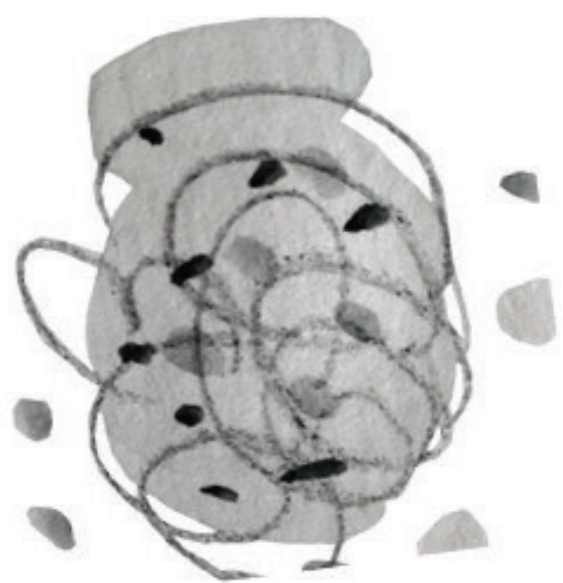
5 to 7 pound **lamb leg, bone in** (Chestnut Farms)



Handful of fresh **Rosemary, chopped** (Stillman's Farm, Siena Farms)

- Remove leg of lamb from refrigerator, place in roasting pan and rub with olive oil and season with salt and pepper. Let sit for one hour, until room temperature.
- Set oven to broil and place lamb under broiler to sear top of lamb, about 5 minutes. Flip and repeat.
- Turn off broiler and top lamb with garlic and rosemary, rubbing into meat. Reheat oven to 325 degrees and cover lamb loosely with foil.
- Cook lamb for 1 hour until warm throughout, but somewhat pink in the middle. Meat will continue to cook after removed from oven.
- Rest lamb for at least 15 minutes before carving.

**olive oil** (pantry)



**Salt + pepper**  
(pantry)



**6 garlic cloves** diced  
(Siena Farms, Stillman's Farm)



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