

ROSEMARY, LEMON, AND GARLIC
LEG OF LAMB
WITH ROASTED POTATOES

- 2 large lemons, zest of 1 removed
in strips with a vegetable
peeler
- ¼ cup fresh rosemary leaves
- 3 large garlic cloves
- 2 tablespoons olive oil
- 2 teaspoons fresh lemon juice
- ½ teaspoon salt
- a 7-pound leg of lamb (ask
butcher to remove pelvic bone
and tie lamb for easier carving)
- 2½ pounds small red potatoes
- 3 tablespoons minced fresh chives

Garnish: fresh rosemary sprigs
and lemon wedges

Preheat oven to 350° F.

Cut off and discard pith from zested lemon and cut off and discard zest and pith from other lemon. In a saucepan of boiling water blanch zest 1 minute and drain in a colander. Cut each lemon crosswise into 6 slices.

In a small food processor blend rosemary, garlic, zest, 1 tablespoon oil, lemon juice, and salt until mixture is chopped fine.

With tip of a small sharp knife cut small slits all over lamb and rub rosemary mixture over lamb, rubbing into slits. Arrange lemon slices in middle

of a large roasting pan and arrange lamb on them. Roast lamb in middle of oven 45 minutes.

Quarter potatoes and in a saucepan cover with salted cold water by 1 inch. Bring water to a boil and cook potatoes, covered, 5 minutes. Drain potatoes in colander and in a bowl toss with remaining tablespoon oil. Arrange potatoes around lamb and sprinkle with salt and pepper to taste.

Roast lamb and potatoes, stirring potatoes occasionally, 55 minutes, or until a meat thermometer registers 140° F. for medium-rare. Transfer lamb to a cutting board and let stand 15 minutes. Increase temperature to 500° F. and roast potatoes and lemons in one layer 5 to 10 minutes more, or until golden. Transfer potatoes and lemons with a slotted spoon to bowl and toss with chives. Transfer potato mixture to a platter.

Serve lamb, sliced thin across grain, with potatoes, garnished with rosemary and lemon wedges. Serves 6.