

Boneless Leg of Lamb

Serves four to six

1- 3 pound boneless leg of lamb
Olive oil
4 garlic cloves – minced
the leaves of 3 Rosemary sprigs -- chopped

FOR THE MINT SAUCE:

$\frac{3}{4}$ cups of chopped mint leaves
2 tsp. sugar
 $\frac{1}{4}$ cup boiling water
 $\frac{1}{2}$ cup white distilled vinegar

Heat oven to 325 degrees F (162 C). Remove lamb from the refrigerator and place in a roasting pan. Drizzle both sides with olive oil and season both sides generously with salt and pepper. Allow the lamb to sit at room temperature for about 30 minutes to lose it's chill. Score the fat by making three exes on it.

Sear the lamb either by heating a large skillet or by turning on the broiler in your oven. If you are using a skillet heat it until very hot and brown both sides of the lamb. Set it aside.

If you are using the broiler, place the pan underneath it and keep a very close eye on the meat, as it will burn quickly. Rotate your pan and flip the meat as soon as it is browned.

Mince the garlic and Rosemary together for a few minutes.

Place the browned lamb in your roasting pan – fatty side up. Cover the top of the lamb with the Rosemary and garlic. Tent the roasting pan with aluminum foil and place in the oven between 45 to 60 minutes. If you want the meat to be rare remove it when a meat thermometer reads 120/130 degrees F (48/54 degrees C). If you want it to be medium rare take it out of the oven when it reads 135 degrees F (57 degrees C).

Remove the lamb from the oven and allow it to rest between 10 to 15 minutes for the juices to settle. Keep it covered. Carve it on the bias, against the grain, and enjoy.

FOR THE SAUCE:

Mix the mint leaves and the sugar in a heatproof bowl. Add the boiling water and mix until the sugar dissolves. Add the vinegar and mix well. Allow the sauce to steep until the lamb is ready. Serve on the side.