

Roasted Lamb with Garlic and Oregano

Ingredients

12 clv Garlic (peeled)
1/4 c Olive Oil
1 T Dried Oregano
1/2 t Ground Cinnamon (plus 1/8
teaspoon)
5 lb Leg of Lamb (boned, rolled and
tied)
1 1/2 c Yogurt
1/2 c Parsley (finely chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1.Preheat oven to 475 degrees. In a blender, puree garlic, oil, oregano, 1/2 teaspoon cinnamon, 1 tablespoon salt, and 1 1/2 teaspoon pepper. Place lamb in a roasting pan; rub with garlic mixture. Roast turning pan once, 30 minutes. Reduce temperature to 350 degrees; roast, until a thermometer inserted in center registers 130 degrees to 135 degrees, 50 to 60 minutes for medium rare.

2.Meanwhile, make yogurt sauce: In a bowl whisk together yogurt, parsley, and remaining 1/8 teaspoon cinnamon; season with salt and pepper. Refrigerate until ready to serve.

3.Transfer lamb to cutting board, and tent loosely with foil; let rest 20 minutes. Remove strings from lamb and cut into 1/2-inch-thick slices.

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Serve with yogurt sauce.