

# Roasted Boneless Leg of Lamb Roast

## Ingredients

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5 lb Leg of Lamb (boneless, tied)  
6 Rosemary Sprigs  
10 Thyme Sprigs (minced)  
1 Lemon (zested and juiced)  
2 T Olive Oil  
10 clv Garlic  
0 ds Salt  
0 ds Ground Black Pepper  
1 Shallot (chopped)  
1/2 c Red Wine  
6 Button Mushrooms (thinly sliced)  
2 T Parsley (chopped)  
1 T Unsalted Butter

## Instructions

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1. Take lamb out of package and pat dry with paper towels. Place in a large mixing bowl. Mince 5 sprigs of rosemary and place in a small bowl with the thyme, lemon juice/zest, and olive oil. Mix together and set aside.
2. With a small paring knife cut small shallow slits into the lamb and insert 8 cloves of garlic into the slits. Lightly sprinkle salt and pepper over the entire roast. Take herb mixture and rub over the entire roast. Cover and place in the refrigerator overnight.
3. Take roast out of the fridge two hours prior to roasting. Preheat oven to 450 degrees. Place roast on a rack and into a roasting pan. Roast for 15 minutes and then lower temperature to 325 degrees.

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4. Roast for an additional 1 1/2 hours. Start checking temperature until internal temperature reaches 120 degrees. Let meat rest covered with foil for at least 30 minutes.

5. Pour drippings into a gravy separator. Add one tablespoon of the oil from the drippings into the roasting pan. Place roasting pan on medium heat and add 2 cloves of garlic minced, mushrooms, shallots, and one sprig of rosemary. Cook until softened then add red wine and lamb juices from the separator as well as the roast. Cook for an additional 10 minutes, then add butter and sprinkle with parsley. Add salt and pepper to taste.

6. Slice up roast and serve with au jus.