EAT DRINK and COOK Real FOOD

Roasted Italian Leg of Lamb

Nick Forest

Ingredients

5-8 pound boneless or bone-in leg of lamb
4 cloves of garlic
1/4 cup olive oil
1/4 cup parmesan cheese
1/4 cup chopped fresh basil
Salt and pepper to taste

Directions

Cut slits in the leg and insert garlic

Make a paste with oil, parmesan and basil, rub over leg

Season leg with salt and pepper

Place in cooking bag and refrigerate over night

Place bag in 350° oven for approximately 1 hour, 45 min or until internal temperature is 135-140 degrees for medium rare

Let rest 10 minutes before carving

Serve with roasted potatoes and green beans