

My Roast Leg of Lamb

1 leg of lamb, 4 to 6 lbs.
1 clove garlic, crushed
2 tsp. fresh grated ginger
1 tsp. salt
1/4 tsp. pepper
1 tsp. paprika
2 tbsp. salad oil
juice and rind of 1 lemon

Sear 10 minutes at 500°F. Finish at 325°F. — on average 15 minutes per pound. With a meat thermometer, to your taste.

Place meat on platter. Make a paste with the remaining ingredients. Spread all over the leg of lamb. Cover with waxed paper, and let stand at room temperature for 2 to 4 hours.

To cook, place meat in shallow roasting pan. Insert thermometer into the meat, at the thickest part, making certain the bulb of the thermometer does not touch the fat or bone of lamb.

Roast the lamb uncovered 10 minutes in the oven preheated to 500°F. Then reduce heat to 325°F and roast about 12 to 15 minutes per pound or to taste on thermometer.

To make the gravy, remove leg to hot platter. Place roasting pan over direct heat. Pour 1 can undiluted consommé over the drippings, bring to a fast rolling boil, stirring and scraping pan to detach bits of roasting.

For a variation, at this point you can add 2 to 3 tablespoons of dry Madeira or Port wine. Strain in hot gravy bowl. Serve on very hot plate — a must for all lamb dishes.

Serves 6 to 8.