

## Curried Leg of Lamb

1 leg of lamb, 4 to 6 lbs  
1 clove garlic, slivered  
1 tbsp. rosemary  
1 tsp. salt  
1/2 tsp. pepper  
1 tbsp. curry powder  
1 cup dry cider or rosé wine  
6 medium carrots, left whole  
6 stalks of celery, cut in 2" lengths  
8 to 10 small potatoes, left whole  
10 small onions, left whole

Sensational when you are looking for a change — plus, it has its built-in vegetables — so, it is a meal in itself. Serve with a well chilled rosé wine or dry cider.

Preheat oven to 500°F. Place lamb on a rack smaller than the roasting pan. Cut 5 to 6 pockets in the lamb with a small pointed knife. Insert in each a small piece of garlic and a good pinch of rosemary sprigs. Sprinkle the roast with salt, pepper and curry powder. Pour the water and the cider or wine in the bottom of the roasting pan, place the vegetables around the meat in the bottom of the pan. Roast 15 minutes. Lower heat to 350°F and cook medium rare, using thermometer or 15 to 18 minutes to the pound. Turn and baste the vegetables 3 to 4 times during the cooking period.

**Serves 6.**