

Mint-Peppercorn Roast Shoulder

1 whole shoulder of lamb
8 - 10 peppercorns
1 tsp. salt
1/4 cup salad oil or melted butter
1 bunch green onions, coarsely chopped
8 stalks fresh mint, coarsely chopped or 1 tbsp. dried mint
1 cup broth, any type

I like to make the required cup of broth with bones removed from the shoulder. When available, use Malabar black peppercorns. They are the most perfumed and flavourful.

Preheat oven to 350°F.

Place the peppercorns in a piece of cotton and crush them with a rolling pin or a potato masher. Place the meat in a dripping pan and rub it all over with the salt and 1/2 tsp. of the crushed peppercorns.

Roast the meat uncovered for 20 minutes, then pour the oil or melted butter on top. Continue roasting uncovered for 20 minutes per pound. When 20 minutes remain, cover the meat with the onion and mint, then add the broth to the pan. When the meat is done, remove it from the oven and baste for 1-2 minutes with the pan drippings. Place the roast on a hot platter and serve the gravy as is, or thicken it to taste with 1 tablespoon of flour.

Serves 8.