

Lamb

- [Roast Leg of Lamb](#)

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<https://www.youtube.com/watch?v=f6079901PmU>

Sear the Lamb

Score the fat (straight + diagonal)
Cover in olive oil
Salt + Pepper + Smoked Paprika to cover
Sear on all sides (on the roasting pan! use olive oil)

Veggie Prep

Dice some brown onions (thick dice)
Chop some celery
Slice and chop some carrots
Place veggies in roasting pan
Add some rosemary and sage to the roasting pan
Add some water to roasting pan

Lamb Prep

Dice Garlic
Wrap rosemary in sage
Pierce Lamb and put garlic + sage/mary inside it
Place Lamb on roasting rack over pan
Drizzle in olive oil

Cook Lamb

210F for 120min
Remove Roasting Rack from Pan
Cover Lamb in foil and let sit

Gravy

Heat up veggies on stove
Add Red Wine
Add Chicken Stock
Add some Dijon Mustard
Mix well
Make a roux (Butter + flour)
Put roux in the veggies and mix well
Salt + Pepper for seasoning until it thickens
Strain it to get Gravy