

# Roast Leg of Lamb

<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

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