



Roast Leg of Lamb

5-6 pound boneless leg of lamb
3 cups white wine
olive oil

1 teaspoon ground rosemary
1 tablespoon lemon pepper
1 tablespoon kosher salt
1 teaspoon granulated garlic

Preheat oven to 400 degrees. Mix all of your spices together and set aside. Place leg of lamb into roasting pan. Rub olive oil all over the roast then rub with the spices. Add wine to baking pan. Make a loose tent over the roast with foil and place in oven. Roast for 1 1/2 to 2 hours, or until the center of roast reaches about 150 degrees with a meat thermometer.

Remove from oven and loosely cover with foil and let rest for about 15 minutes before slicing and serving.

