

ROAST LEG OF LAMB (7 or 8 lbs.)

EJN

Make sure fell covering is all removed. Make 8 or 10 slits $\frac{1}{2}$ " wide x 2" deep at intervals over top of roast. Sliver several cloves of garlic & insert in slits with pieces of rosemary. About $\frac{1}{2}$ tsp. rosemary.

MARINADE

4 Tbs. lemon juice	1 tsp. grd. pepper
2 tsp. grated lemon peel	1 Tbs salt - 1 pinch sage
3 bay leaves	1 C. burgandy wine
	2 T. minced onion (instant)

1 T $\frac{3}{4}$ flour - $\frac{1}{2}$ tsp. dry mustard.

Combine all & mix while warming in pan. Place leg in pan & pour marinade over leg, basting well & place in refrigerator for several hrs. or overnight basting occasionally. Cover. Let lamb come to room temp. Preheat oven to 450°. Sprinkle flour over leg after basting with marinade. Place in oven uncovered & immediately reduce heat to 350°. Roast 30 min. per lb. When lamb is 175° remove. Make gravy from drippings & marinade. (Baste occasionally while roasting.)