

# *Traditional Roasted Leg of Lamb*

1 leg of lamb, in part or whole  
olive oil  
2 cloves garlic, peeled and slivered  
kosher salt  
fresh black pepper  
rosemary

Rub the entire leg with a light coating of olive oil. Cut small slits into the top (fat side) of the leg, taking care not to cut the strings. Insert small slivers of garlic into each incision.

Season with kosher salt, fresh black pepper, and rosemary.

Roast in a preheated 325 degree oven at 40 minutes per pound for little to no pinkness, but still very tender.