

## Roast Leg of Lamb

Leg of Lamb (1/2 Leg works great too)  
1 1/2 cups white wine  
1/4 cup olive oil  
6 garlic cloves, crushed  
2 tsp dried rosemary, crushed  
1tsp dried leaf thyme  
1 tsp black pepper



### Local Ingredients:

Garlic  
Lamb  
Rosemary  
Thyme



Place the lamb in a shallow dish just large enough to hold it snugly. Stir remaining ingredients together and pour over the lamb. Cover with clear wrap and refrigerate overnight. Turn the lamb at least once during this time.

Bake at 325F-350F for 25 minutes per pound plus 25 minutes extra. Turn half way through the cooking time to coat the other side. Yummy. Enjoy!!

From Tickle Island Farm