



SIX SIGMA RANCH

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## ~ SLOW ROASTED LEG OF LAMB ~

*by Rachel Ahlmann*

*This dish of lamb infused with fresh herbs and lemon juice  
pairs well with the Six Sigma Tempranillo.*

*Serves 6-8*

### *Ingredients:*

1 leg of lamb, bone in (about 4 to 5 lbs.)  
1 yellow onion, diced  
¼ cup lemon juice  
6 cloves garlic, minced  
5 sprigs fresh rosemary, leaves removed  
and chopped  
1 Tbs. salt  
2 tsp. coarsely ground black pepper

### *Sauce:*

5 sprigs fresh rosemary  
2 cups chicken stock  
1 cup dry red wine

Preheat the oven to 400°F.

Rinse and dry lamb. Place diced onion on bottom of a roasting pan and lay lamb on top. Rub lamb all over with lemon juice. Pat garlic and rosemary evenly over meat. Season with salt and pepper. Place lamb in oven and roast for 30 minutes. Remove and cover roasting pan tightly with aluminum foil. Reduce heat to 300°F and cook for another 3 ½ hours. Remove lamb from pan and allow it to rest, covered, for 20 minutes before carving.

*To make the sauce :* place roasting pan over stove burners. Add sprigs of rosemary, chicken stock and wine to the pan drippings and onions. Stir with a wooden spoon, deglazing the bottom of the pan until the sauce thickens. Season with salt and pepper if needed. Strain the sauce and reserve.

Slice the lamb and serve with sauce drizzled over the top.