

# Mediterranean Roasted Leg of Alberta Lamb with Olive Tapenade



## Ingredients:

1 Leg of Alberta Lamb  
Fresh Oregano and Rosemary (or dried) amounts will vary according to the size of the leg  
Extra Virgin Oil  
Salt & Pepper  
10 whole cloves of garlic

## Tapenade:

$\frac{3}{4}$  cup pitted black olives  
8 anchovy fillets  
 $\frac{1}{4}$  cup capers, drained  
5 cloves garlic, peeled  
 $\frac{1}{2}$  cup olive oil  
Black pepper

## Method:

Pierce the leg of Alberta Lamb and stuff with cloves of garlic. Rub with oil, salt and pepper and herbs. Cook at 375° until rare to medium-rare (120° on a meat thermometer). Allow to rest for 10 minutes, the internal temperature will be 130°.

Puree ingredients for Tapenade on high speed. Serve on the side as a condiment for Alberta Lamb.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)