

Roast Leg of Lamb with Wine Gravy



Ingredients:

1 leg of Alberta Lamb, bone in
1 cup plum & apple wine (or substitute cream sherry or a sweet rose)
2 heads peeled, crushed garlic
1 teaspoon salt
½ cup dried morels (or use 1 cup fresh Portobello mushrooms, chopped into large chunks)
2 Tablespoons cornstarch

Method:

Combine wine, garlic, salt and morels or mushrooms in a covered roasting pan. Pour over leg of lamb.
Cover and roast 325F about 30 minutes for each pound of lamb.
Once the roast is done, remove to platter and with the roaster on medium-high heat, add the 2 tablespoons corn starch mixed in ½ cup water. Stir until gravy thickens.

Your Notes



You've got **GREAT** taste!

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