



HOME COOKING

with Cathy

I know Spring is just around the corner when I start planning for Easter Dinner. This year Easter Sunday falls on the last day of March.

You can compliment the Roasted Lamb with your favourite vegetables or your favourite side dish. Enjoy!

by Cathy Abernethy

**CLARINGTON PROMOTER
CONTRIBUTOR**



Leg of Lamb

Ingredients:

(For Marinade)

- 1 (16 ounce) container plain yogurt
- 4 sprigs fresh rosemary, leaves stripped
- 1/2 bunch fresh parsley, stems removed
- 1/2 head garlic, peeled and smashed
- 1 1/2 lemons (zested)
- 1/2 (6 pound) leg of lamb

(For Roasting:)

- 2 large onions, quartered
- 1/4 cup olive oil
- 3 tablespoons kosher salt
- 3 tablespoons ground black pepper
- 4 sprigs fresh Rosemary (leaves stripped)
- 1/2 bunch fresh parsley, (stems removed)
- 1/2 head garlic
- 1 1/2 lemons, (zested)

Preparation:

- Mix yogurt, 1/2 bunch of parsley, 4 sprigs of rosemary, smashed garlic, and zest of 1 1/2 lemons in a large bowl. Place the leg of lamb in the yogurt mixture and stir to coat. Cover and refrigerate for 24 to 48 hours.
- The next day, preheat an oven to 400 degrees F (200 degrees C). Spread onions on the bottom of a roasting pan. Remove lamb from the marinade, rinse and pat dry. Set aside.
- Place olive oil, pepper, salt, 1/2 bunch of parsley, 4 sprigs of rosemary, 1/2 head of garlic, and zest of 1 1/2 lemons in a food processor. Process until the mixture becomes a smooth paste. Rub leg of lamb with the paste, and place leg on top of the onions in the roasting pan.
- Bake in the preheated oven for 20 minutes, then reduce the temperature to 325 degrees F (165 degrees C). Continue baking until desired doneness, 40 to 50 minutes for medium. Insert an instant-read thermometer into the center – ensure temperature reading is at least 160 degrees F (70 degrees C).