

CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

FESTIVE LEG OF LAMB WITH GARLIC & ROSEMARY

CHRISTMAS
12
RECIPES



INGREDIENTS

- 1 Whole leg of Graig Farm's organic lamb
- 3 cloves garlic peeled
- 2 sprigs of rosemary
- 2 tablespoons clear honey
- ½ bottle of red wine
- Sea salt and cracked black pepper

METHOD

1. Slice the garlic in to thick slivers and cut the rosemary into small sprigs.
2. Stab several slits into the meat of the lamb about 2cm deep.
3. Into each slit push a slice of garlic and a sprig of rosemary.
4. Place the joint into a heavy lidded flameproof casserole dish and drizzle the honey over the skin.
5. Pour the red wine around the lamb and season with salt and pepper.
6. Cover the lamb and place in the oven 160°C/Gas 3 for 3 - 3 ½ hours, checking occasionally that juices have not simmered away.
7. At the end of the cooking time uncover the lamb, baste with the juices and return to the oven at 200°C/Gas 6 until golden.

