

Lamb with Port Sauce

You'll look for an excuse to make this delicious lamb again. Smells good, looks good, and is good!

Ingredients

1 (2 kilo) boneless leg of lamb, rolled, tied, and trimmed of excess fat
4 to 6 cloves garlic cut in half
4 to 5 sprigs fresh rosemary
Salt to taste
1/4 teaspoon coarsely ground pepper
1 cup ruby port wine
Port Sauce (see below)
Fresh rosemary sprigs for garnish

Method

To prepare leg of lamb, cut 1-inch slits on all sides of the lamb. Insert garlic halves into the slits and weave rosemary sprigs in the string used to tie the lamb (some butchers may use a mesh-like material). Sprinkle with salt and pepper. Place lamb into a deep baking pan; pour port wine over lamb. Cover and refrigerate at least 1 hour or overnight (best overnight).

Preheat oven to 325 degrees. Remove lamb from marinade and place onto a rack in a shallow baking pan; place in the lower half of the oven. Insert a meat thermometer into the thickest part of the roast. Bake, uncovered, 2 hours or until thermometer registers 145 degrees; basting with marinade every 15 minutes.

Remove from oven and transfer onto a cutting board; let stand 15 minutes before carving. Transfer lamb onto a serving platter and drizzle Port Sauce over meat. Garnish with fresh sprigs of rosemary.

Port Sauce:

1 cup ruby port wine
1 tablespoon butter

Add wine to drippings in baking pan and heat over medium-high heat, scraping loose browned bits on the bottom of the baking pan. Bring to a boil, stirring frequently until sauce is reduced to the consistency of heavy cream. (If it is reduced too much, use more port wine to make sauce the desired consistency.) Remove from heat. Just before serving, whisk in butter until blended.

Number of Servings: 8 to 10