

ROASTED LEG OF LAMB

- 1 (6- TO 7-POUND) LEG OF LAMB, BONED, ROLLED AND TIED
- 14 GARLIC CLOVES
- 1 TABLESPOON VIRGIN OLIVE OIL
- SALT AND PEPPER TO TASTE
- 4 SPRIGS OF ROSEMARY
- JUICE OF 2 LARGE LEMONS

Cut slits in the lamb with the point of a sharp knife, taking care not to cut the ties. Insert the garlic cloves into the slits. Rub the lamb with the olive oil and season with salt and pepper; place in a roasting pan. Roast in a preheated 300-degree oven for 1-1/2 hours. Top with the rosemary and roast for 30 minutes longer or to 125 degrees on a meat thermometer.

Let stand for 30 minutes. Drizzle with the lemon juice, remove the ties and carve to serve. Serve with Tzatziki Sauce. Serves 8

TZATZIKI SAUCE

- 1-1/2 CUPS PLAIN GREEK YOGURT
- 1/2 CUP SOUR CREAM
- 1/2 TABLESPOON MINCED GARLIC
- 1 TEASPOON DILL WEED
- 1 TEASPOON SALT
- 1/2 TEASPOON FRESHLY CRACKED PEPPER
- 1 LARGE CUCUMBER, PEELED

Combine the yogurt, sour cream, garlic, dill weed, salt and pepper in a bowl. Trim the ends of the cucumber and cut into halves; discard the seeds. Cut the cucumber into 1/2-inch pieces. Add to the yogurt mixture and mix well. Store in an airtight container in the refrigerator. Serve with grilled meats, freshly baked breads or raw vegetables. Makes 2 cups

