



INGREDIENTS

MARINADE

- 6 slivered garlic cloves
- Bunch of fresh rosemary
- 4 TBSP of olive oil
- 2 ½ TSP of paprika
- Juice of 1 lemon
- Bottle of white wine

LEG OF LAMB

- 1 boneless leg of lamb
- ½ cup of paprika
- ½ cup of kosher salt
- ½ cup of olive oil
- 5 garlic bulbs cut in half
- 10 bay leaves
- 3 TBSP of olive oil

OTHER

- 6 yellow potatoes peeled & cut in wedges
- Salt & Pepper for seasoning
- 2 TBSP of olive oil



BONELESS LEG OF LAMB

By Caterina Romano's kitchen

DIRECTIONS

Marinade

1. Place the lamb in a large bowl. Using a sharp knife, make incisions around the leg of lamb. In each incision place a sprig of rosemary and a sliver of garlic.
2. In a small bowl, combine the olive oil, paprika and juice of lemon and mix well. Brush the entire lamb with this marinade. Fill the bowl with the white wine. Plastic wrap and refrigerate overnight.

TENDERLOIN

1. Remove the leg of lamb from the fridge 2 hours before cooking it. Discard the marinade and pat-dry the leg of lamb.
2. Combine the paprika, salt and olive oil to create a paste.
3. In a oven-proof baking tray place the garlic bulbs and bay leaves and sprinkle with oil. This will be the base for the leg of lamb. Place the leg of lamb on the rack and moved it on the tray.
4. Spread the paste just made all over to cover the leg the leg of lamb completely.
5. Season the potatoes with salt and pepper. Sprinkle the potatoes with olive oil mix to combine. Place the potatoes around the leg of lamb.
6. Preheat the oven to 400 DF.
7. Bake in oven for 1 hour and check the temperature.
8. Allow the roasted leg of lamb to rest for ½ hour and tent it with foil.
9. Cut the leg of lamb into slices. Line your plate with a nice slice and add the roasted potatoes. Serve and enjoy.

ENJOY THE BONELESS LEG OF LAMB