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## Roast Leg of Lamb

1 leg of lamb (about 6 lbs.)  
1 Tbsp. fresh rosemary  
1 ½ tsp. ground black pepper  
1 tsp. salt  
3-4 garlic cloves, slivered  
Juice of 1 lemon

Preheat oven to 425 degrees. Stir together rosemary, ground pepper, and salt. Remove excess fat from lamb and pat dry. Make slits in the meat and insert garlic slivers. Rub lemon juice into meat and pat on spice mixture. Put in roasting pan, fat side up, and place in oven. Reduce heat to 350 degrees and roast about 1 1/2 hours, until meat thermometer registers 150 degrees. Let stand 10 minutes before carving.

*Accompany with Cooper-Garrod Cabernet Franc*