

Leg of Lamb American

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 10

*1 five pound leg of lamb
2/3 cup grape jelly
2 tablespoons vinegar
1/2 teaspoon dried thyme leaves
1/2 teaspoon dried rosemary leaves
1 clove garlic, minced
2 teaspoons salt
1/2 teaspoon pepper*

Preheat the oven to 325 degrees.

Place the lamb, fat side up, on the rack of a roasting pan. Roast, uncovered, to the degree of doneness using a thermometer reading as the final guide (approx. time for medium doneness is 2-1/2 hours.)

Thirty minutes before the roast is done, drain off the pan drippings.

In a bowl, combine the grape jelly, vinegar, thyme, rosemary, salt and pepper. Mix well. Pour over the roast. Baste frequently.

Per Serving (excluding unknown items): 62 Calories; trace Fat (calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 2mg Cholesterol; 435mg Sodium. Exchanges: 0 Grain(Starch); Lean Meat; 0 Vegetable; 0 Fat; Other Carbohydrates.