

Orange Cranberry Crusted Leg of Lamb

Serving Size: Makes 8 servings

Prep Time: 15 minutes

Cook Time: 2 1/2 to 3 hours

Ingredients

1 (6 to 8 pound) bone-in leg of lamb
14 thin slices of fresh garlic (3 to 4 cloves)
14 small thyme sprigs, snipped
1 slivered peel of 1 orange (no white pith)
1 cup whole berry cranberry sauce (homemade or canned)
1/4 cup fresh orange juice plus grated zest of 1 orange
3 tablespoons maple syrup
2 tablespoons dijon mustard
1 small shallot, peeled and quartered
1/4 teaspoon garam masala, use pinch of cinnamon if unavailable
1/2 cup seasoned breadcrumbs
Salt and pepper to taste

Instructions

Trim lamb of all but a 1/4-inch layer of fat. Cut 14 deep slits over lamb with a sharp, small knife and put a slice of garlic, thyme and a sliver of orange into each slit.

Combine cranberry sauce, orange juice, zest, maple syrup, mustard, shallot and garam masala in a food processor; pulse a few times until cranberries and shallots are chopped. Add the breadcrumbs, season with salt and pepper and pulse until just combined.

Preheat the oven to 325°F.

Place lamb fat side up on a rack in a shallow roasting pan. Spread the cranberry marinade over the top and sides of the lamb. Roast lamb for 2 1/2 to 3 hours. If the cranberry crust starts to deeply brown, tent some foil over the top and continue cooking. A thermometer inserted 2 inches into the thickest portion, without touching bone, should register 125°F. Remove meat from the oven. Let rest 10-15 minutes before slicing. Temperature will rise to 135-140°F.

Serving suggestion: Transfer lamb to a warm serving platter and surround with fresh herbs (thyme, rosemary and parsley) and orange slices.

Credit: Recipe by Laura Pensiero, RD Chef and Owner of Gigi Trattoria

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