

## **Leg of Lamb**

1 boneless, rolled 5 pound leg of lamb  
Garlic powder or rosemary/garlic seasoning

Wash meat. Place in roasting pan fat side up.  
Liberally sprinkle top with garlic powder.

Bake in preheated oven at 350°.  
Bake 5 pound, boneless, rolled leg of lamb for 2-3 hours (160 degrees internal temp)  
Remove grease from drippings.  
Use drippings to make gravy.

## **Gravy**

De-grease drippings from meat using ice cubes in roasting pan  
1 cup milk  
1 cup water  
1 cup flour

On counter top, place drippings in large sauce pan, add milk, stir.  
In 2 cup measuring cup, place water and flour, stir gently to mix,  
then quickly until all lumps are removed.

Add to cooled dripping mixture, stir.

Place pan on stove and bring to a boil, stirring as needed to keep mixture from sticking.

Remove from heat and allow to cool.

Mixture will thicken as it cools.

If too thick add hot water to desired consistency.

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