



CLASSIC ROASTED LEG OF LAMB WITH POTATOES

(Arnaki Psito sto Forno)

This is one of a handful of dishes that most people recognize as quintessentially Greek.

1 leg of lamb, about 4 pounds, excess fat trimmed
4-6 garlic cloves, peeled and crushed
1 teaspoon black peppercorns
1/4 cup fresh chopped parsley
2 tablespoons Krinos Oregano, or more to taste
Salt to taste
1/2 cup Krinos Extra Virgin Olive Oil
3 pounds small red potatoes, washed thoroughly, unpeeled, and halved
1/3 cup fresh lemon juice, or more to taste
1 cup dry white wine (optional)

Using a sharp knife, make shallow incisions in several places all over the leg of lamb. Crush the garlic, peppercorns, parsley, and oregano together in a spice mill or with a mortar and pestle and force a little of the mixture into each of the incisions. Season the lamb with salt, pepper and a little more of the crushed herbs. Rub with 2 tablespoons olive oil, and place in a large shallow baking dish.

Preheat oven to 350°F. Place the potatoes in the pan all around the meat. Pour in remaining olive oil and lemon juice, season with salt, pepper, and a little more garlic and oregano. Cover with tin foil and roast for 2 hours, basting occasionally and adding a little water or dry white wine to the pan if necessary to keep the meat moist. Remove the foil 20-25 minutes before removing meat from oven, and continue roasting until lamb is crisp and brown.

Yield: 6-8 servings