

Boneless Leg of Lamb with Cranberry Glaze

Serves 6-8

Main Ingredient:

1 boneless leg of lamb

Herb Rub Ingredients:

½ cup olive oil

½ tsp. Dried basil, crushed

½ tsp. Dried savory, crushed

½ tsp. Dried marjoram, crushed

1 tsp. Black pepper, ground

1 tsp. Salt

1 Tbsp. Dried rosemary, chopped

Additional Ingredients:

1 cup white wine

½ cup cranberries

½ cup honey

½ cup orange juice

2 Tbsp. Butter

Preparation:

Preheat oven to 475 degrees F.

Prepare herb rub. Put meat into a bowl and coat all sides with the herb rub. Remove meat and put on rack in baking dish and place in oven.

Bake for 20-25 minutes per pound or until interior temperature reaches 145 F.

Remove meat from baking dish, discard fat, add white wine, cranberries, honey and orange juice. Set on stove top and simmer for 12-15 minutes. Add butter to sauce, blend well, and serve in sauce dish. Remove meat to cutting board and cut into ½” slices. Serve with cranberry sauce.

www.chefmarc.com