

Roasted Nova Scotia Leg of Lamb with Potato Fricassee

Brooklyn Warehouse, Chef Graeme Ruppel

For 6-8 people

Roasted Leg of Lamb

1 leg of lamb (bone out)
2 cloves garlic, thinly sliced
4 sprigs rosemary, bruised with blunt side of knife
salt and pepper

Push the garlic and rosemary into the cavity of the leg. Season the surface of the leg liberally with salt and pepper. Place in a roasting pan and then into a 300°F (180°C) oven. Roast for 2 hours. Finish the lamb under the broiler for about 15 minutes until the surface is nicely browned (a meat thermometer inserted in the thickest part should read 125°F (50°C) for medium rare). Remove from oven and allow to rest for at least 15 minutes before slicing.

Potato Fricassee

¼ pound (115 g) bacon, cut into strips
1 tbsp (15 ml) butter
2 pounds (900 g) new potatoes, cut into chunks
½ cup (125 ml) white wine
8 cups (2 L) chicken stock
½ pound (225 g) green beans

Cut bacon into small strips. Cook the bacon, keeping the fat and reserving the bacon for another use. Add potatoes to bacon fat, stirring the potatoes until coated. Add white wine, and cook out the alcohol. Add chicken stock to cover the potatoes. Cover and cook over med-low heat for 1 hour, until potatoes are tender. Add the green beans to the pot, stir and cook for 5 minutes more or until the green beans are tender. Serve with the lamb, garnished with a sprig of rosemary (optional).

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