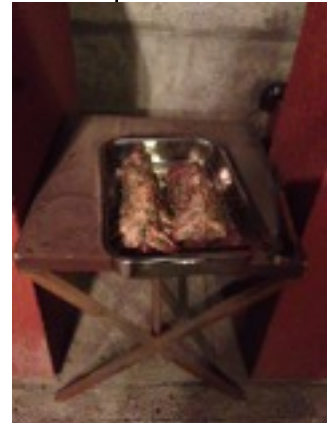


arni psito me patates

roast lamb with potatoes

ingredients

1-2 heads garlic (about 18 cloves), cloves separated and peeled
3 tablespoons dried oregano
3 tablespoons dried rosemary
3/4 cup extra virgin olive oil
2 cups fresh lemon juice
3 1/4 cups red wine
salt and freshly ground black pepper
one 8 pound leg of lamb, bone in, trimmed of excess fat
6 pounds idaho potatoes, peeled and cut into sixths lengthwise
a wooden spoon



for the marinade, finely chop 8 cloves of garlic and place in a pan large enough to hold the lamb. add 2 tablespoons of rosemary, 6 tablespoons of oil, 1 cup of lemon juice, wine, salt and pepper to taste. mix thoroughly. place lamb in the marinade, turning to coat well on all sides, then cover and set aside in refrigerator overnight.

crush 6 cloves of garlic and remaining rosemary and oregano together with a mortar and pestle. season with salt and pepper



preheat oven to 375 F. remove lamb from marinade and pierce in 8 to 10 places with a paring knife. rub garlic-herb mixture over lamb, pressing mixture into incisions with your fingers, then coat surface of lamb with about 4 teaspoons olive oil.

mix remaining olive oil and lemon juice together in a bowl. crush remaining garlic, place in a large roasting pan, and add potatoes. place lamb on potatoes. roast, frequently basting lamb with lemon mixture and occasionally turning potatoes, for about 1 hour 45 minutes. turn off oven. remove lamb and allow it to rest for about 10 minutes, keeping potatoes warm in the oven until you are ready to carve and serve the lamb.



"What do you mean you don't eat no meat? That's OK, I'll make lamb"
~ Andrea Martin as Aunt Voula in the movie, My Big Fat Greek Wedding"