

***Boúti Arniou Psitó***  
**(Greek Roast Leg of Lamb)**

**Ingredients**

(1) 5 to 6 lb. leg of lamb

6 garlic cloves

2 Tbs. olive oil

1 cup water

1/4 tsp. dried oregano

1/4 tsp. dried thyme

salt

black pepper

**Utensils**

knife and cutting board

measuring cup

measuring spoons

small bowl

roasting pan

fork

serving plate

This dish is seasoned to taste. Combine the oregano, thyme, salt, and pepper in a small bowl.

Peel the garlic. Using the point of a sharp knife, make 6 incisions in the top and bottom of the lamb, and insert a garlic clove into each incision, along with some of the seasoning. Rub the leg with olive oil and sprinkle with additional salt and pepper, or any leftover seasoning mixture.

Place the leg in the roasting pan. The dish can be prepared up to this point in advance. Preheat the oven to 425°F. Place 1 cup of water in the bottom of the pan and place the pan in the oven.

Roast the leg for 45 minutes, turning it occasionally, so it lightly browns evenly on all sides.

Reduce the temperature to 325°F and turn the leg so the flat side is down. Bake for an additional 2 hours or until the lamb is done. Baste occasionally with the pan juices, adding more water if necessary. Remove the roasting pan from the oven and let the lamb stand at room temperature

for 20 minutes to allow the juices to be absorbed back into the meat. Slice the lamb and serve hot.