

Roast Leg of Lamb with Wine & Mushroom Gravy

One of my personal favorites! - Stephenie

Ingredients

- 1 Leg of lamb, bone-in
- 1 cup plum & apple wine, cream sherry, sweet rosi, OR white wine
- 2 cups water
- 1/2 cup dried morel mushrooms (or 3/4 to 1 cup fresh morel, shitake, OR portobello mushrooms, chopped into medium chunks)
- 2 Tbsp. dried minced garlic
- 1 Tbsp. cornstarch



Directions:

Combine wine, water, mushrooms in a covered roasting pan. Pour over leg of lamb. Cover and roast at 325 F about 30 minutes for each pound of lamb.

Once the roast is done, remove to platter, cover and let rest while you make the gravy.

Gravy:

With the roaster on medium-high heat, add the 2 tablespoons cornstarch mixed in 1/2 cup water. Stir until gravy thickens.

Add salt to taste (optional)

Slice Leg of Lamb against the grain and serve with gravy on a bed of rice, mashed potatoes, or my healthy favorite - steamed cauliflower!