



Sam Arena

## Easter Dinner

### Roast Leg of Lamb with Fresh Rosemary and Garlic

#### INGREDIENTS

- 1 onion coarsely chopped
- 2 cloves garlic minced (use fresh garlic only)
- 1 cup fresh rosemary chopped fine
- 1/4 cup vegetable oil
- 2 table spoons of sea salt
- 1 leg of lamb 6-8 lbs

- Combine oil, onion, rosemary and salt and pour over lamb. Cover and refrigerate about 2 or 3 hours.
- Place lamb in a roasting pan on a shallow rack. Roast at 325 degrees for approximately 25 minutes per pound or until thermometer registers 160 degrees for medium taste.
- Baste occasionally. Remove from oven and let cool for approximately 20 minutes. Then slice from large end down. Garnish with parsley.

#### SIDE.... Lemon Rice with Egg

- 2 cups of chicken broth
- 3/4 cup long grain rice
- 1 egg
- 1 tablespoon lemon juice
- 1/4 cup of grated parmesan cheese



Bring broth to a boil. Stir in rice. Cover tightly and simmer 15 or 20 minutes until rice is tender and liquid is absorbed. Place egg, lemon juice, and cheese in a bowl and whisk until foamy. Stir into rice over low heat. Serve immediately.

#### VEGETABLE....

Boil some Brussels sprouts in salt water until soft to the touch and saute in butter for 2 or 3 minutes.

THAT'S IT.... KEEP IT SIMPLE with Sam