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Savory Leg of Lamb & Potatoes

- 2 Large lemons, zest of 1 removed in strips with peeler
- 1/4 Cup fresh rosemary leaves
- 3 Large garlic cloves
- 2 Tbsp olive oil
- 2 Tsp fresh lemon juice
- 1/2 Tsp salt
- 1 7-pound leg of lamb
- 2 1/2 Pounds small red potatoes
- 3 Tablespoons minced fresh chives

Preheat oven to 350 degrees.

Cut off and discard pith from zested lemon and cut off and discard zest and pith from other lemon. In a saucepan of boiling water blanch zest 1 minute and drain in a colander. Cut each lemon crosswise into 6 slices.

In a small food processor blend rosemary, garlic, zest, 1 tablespoon oil, lemon juice, and salt until mixture is chopped fine.

With tip of a small sharp knife cut small slits all over lamb and rub rosemary mixture over lamb, rubbing into slits. Arrange lemon slices in middle of a large roasting pan and arrange lamb on them.

Roast lamb in middle of oven 45 minutes. Quarter potatoes and in a saucepan cover with salted cold water by 1 inch. Bring water to a boil and cook potatoes, covered, 5 minutes.

Drain potatoes in colander and in a bowl toss with remaining tablespoon oil. Arrange potatoes around lamb and sprinkle with salt and pepper to taste. Roast lamb and potatoes, stirring potatoes occasionally, 55 minutes, or until a meat thermometer registers 140 degrees for medium-rare.

Transfer lamb to a cutting board and let stand 15 minutes. Increase temperature to 450 degrees roast potatoes and lemons in one layer 5 to 10 minutes more, or until golden.

Transfer potatoes and lemons with a slotted spoon to bowl and toss with chives. Transfer potato mixture to a platter.

Slice thinly across grain and serve with potatoes. Garnish with fresh rosemary sprigs and lemon wedges.

Makes 6 Servings