

Roast Lamb with Peppers, Onions and Mushrooms

Preheat oven to 350°. Cook 25 minutes per lb, plus 25 minutes.



Ingredients:

- 4-5 lb fresh whole leg of lamb
- 2 tablespoons butter
- 1 tablespoon wholegrain mustard
- 1 tablespoon freshly chopped or 1 teaspoon dried rosemary
- 1 tablespoon olive oil
- 3 peppers, seeded & chopped
- 1 ½ cup onions, cut into wedges
- ½ cup small cap mushrooms, halved
- 1 large clove garlic, cut into slivers
- 1 tablespoon tomato puree
- ½ cup red wine
- ½ cup lamb stock
- 2 tablespoons flour
- salt and fresh ground pepper to taste

Directions:

Beat butter, mustard and rosemary together. Score the lambs surface and spread on the flavored butter. Heat the oil in a Dutch oven over medium heat. Add peppers, onions and mushrooms and garlic. Sauté 5 minutes or until soft. Blend in the tomato puree and wine and bring to a boil. Season. Remove from heat. Nestle the lamb into the vegetables. Cover and cook for all but 45 minutes of the cooking time. Remove the cover, return the dish to the oven and cook for remaining time to brown. Transfer meat to a dish. Reserve the sauce.

Skim fat off the sauce and put 2 tablespoons of it into a saucepan. Heat, then stir in the flour and cook for 1 minute. Remove from heat and gradually blend in the sauce and stock to it is smooth. Bring the liquid to a boil and cook for an additional 1 minute to thicken. Check for seasoning.

