



Arni Lemonato (Lemon Lamb)

Makes 4 Servings

INGREDIENTS

1/3 cup lemon juice, freshly squeezed
3 lb boneless leg of lamb, "butterflied"
1 tbsp fresh oregano (divided) - chopped

1 tbsp olive oil

4 cloves garlic, divided, crushed
12-16 small red potatoes

DIRECTIONS

1. Preheat the oven to 300F.
2. Trim skin and all excess fat from a boned shoulder or leg of lamb.
3. Squeeze enough lemons to provide 1/3 cup of juice.
4. Open out the meat and rub both inside and outside surfaces with some of the lemon juice and sprinkle them with salt and pepper.
5. On the inside surface of the meat, sprinkle a teaspoon of dried oregano or 1/2 tablespoon of chopped fresh oregano and half of the garlic. Roll the meat up and tie securely.
6. Heat a tablespoon of olive oil in a Dutch Oven and brown the meat on all sides.
7. Turn the heat down to low and add to the pot the rest of the lemon juice, the remaining garlic, and another teaspoon of dried oregano or 1/2 tablespoon of fresh.
8. Cover the pot and bake for about 1 hour. Add the potatoes to the pot and continue to bake for another 45-60 minutes or until the potatoes are cooked.
9. To serve, remove the string and slice the meat. Surround with potatoes and pour lemony juices over all.