



ROASTED LEG OF LAMB W/POPOVERS

Serves 6-8

Ingredients:

For the Lamb

- 1 4-6 Lb Boneless Leg of Lamb
- 2 Tbsp Olive Oil
- 3 Tbsp **RAVENSVIEW ROSEMARY GARLIC**

For the Side Dish

- 2 Lbs Fingerling Potatoes
- 2 Lbs Asparagus Spears
- 1 Tbsp Olive Oil
- 1 Tsp **HERBES DE PROVENCE**
- Salt & Pepper

For the Popovers (6)

- 2 Tbsp Butter, Melted
- 1 Cup Milk
- 1 Cup Flour
- 3 Eggs
- 2 Tsp **WORDHOUSE WOW**
- Pinch of Salt

Preparation:

Remove your leg of lamb from the fridge and its packaging about an hour before you are ready to start. As with grilling, it really helps the meat to be at room temperature to allow it to cook evenly.

Preheat oven to 450°.

Lets start by mixing our **RAVENSVIEW ROSEMARY GARLIC** and 1 tbsp of olive oil. Let this sit for a few minutes to make a paste.

Next, lets take a paring knife and poke holes all over the leg of lamb. This will help the spices to permeate the meat and make it super flavorful.

Then rub the **RAVENSVIEW** paste all over the lamb. Really massaging into all nooks and crannies.

Place into a cast iron skillet if you have one if not a baking sheet with a rim will be fine. Roast at 450° for 20 minutes, then turn down the oven to 325° and continue to roast for an additional hour. Remove roast from oven and temp it. For medium rare it is done when the thermometer reads 135°. Remember that the lamb will continue to cook as it rests. For medium continue to roast until it temps at 150°.

When your lamb is about 40 minutes from being done toss your fingerlings in 1 tsp olive oil and the **HERBES THE PROVANCE** and place on cookie sheet. Add to the oven to bake on the rack under the lamb for 30 minutes. Then add your asparagus that you have tossed in the remaining 1 tsp olive oil and lightly salted and peppered and tossed. Move potatoes to one side and place the asparagus on the other and bake an additional 10 minutes.

As the lamb rests under a tent of foil, lets make our popovers.

Turn the oven back to 450°.

Typically these are made in a popover pan which is very similar to a cupcake/muffin pan but the wells are a little deeper. If you do not have one, a cupcake/muffin pan will work just fine.

Lets mix the eggs, milk, 1 tbsp of melted butter and the **WORDHOUSE WOW** together. Then in a measuring cup, mix the flour and salt together and add to the egg mixture. Continue whisking until any lumps are gone and you have a smooth batter.

Take the remaining melted butter and divide among the 6 wells in your pan. Then pour the batter into the wells and bake for 20 minutes. Reduce the heat to 325° and continue to bake an additional 10 minutes.

As the popovers finish their baking time, slice your lamb as you desire. We prefer thin slices.

Plate with the potatoes and asparagus.

We hope you have enjoyed this tutorial and have found it helpful!