



Slow-Roasted Leg of Lamb

Ingredients

1 (5 to 6-pound) leg of lamb
5 cloves garlic, thinly sliced
20 (1-inch) pieces fresh rosemary
¼ cup extra-virgin olive oil
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper

Instructions

Set the EGG for direct cooking at 300°F/149°C.

Using a small paring knife, make 20 (1-inch) cuts evenly all over the lamb.

Stuff each hole with a slice of garlic and a piece of rosemary. Brush the lamb with the olive oil and season with salt and pepper.

Transfer the lamb to the V-Rack and set the V-Rack in the Drip Pan. Put the Drip Pan on the grid and close the lid of the EGG. Roast for 2 to 2½ hours, until the instant read thermometer registers 140°F/60°C. Remove the pan from the heat and let cool for 10 minutes.

Carve the lamb, transfer to a platter, and serve immediately.

Serves 6 to 8