

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

LEG OF LAMB



Cooking Directions

1. Bring the leg to room temperature and season.
2. Preheat the oven to 450°F. Roast at 450°F for 20 minutes.
3. Reduce heat to 325°F and roast about 35-40 minutes per kilo.
4. Cover loosely with foil and let it rest for half an hour.

Medium Rare Temperature Reading: 145°F

Seasoning Suggestions

- Rosemary
- Mint
- Garlic
- Chili

Wine Pairings

- Cabernet Sauvignon
- Pinot Noir
- Chianti

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