

# He is the Lamb of God Roast

**John 1:29**

## **Ingredients:**

- 1 bone-in leg of lamb, weighing approximately 6 pounds
- 6 cloves of minced garlic
- 1/4 cup of finely chopped rosemary leaves
- 1/4 cup of finely chopped thyme leaves
- 1/4 cup of olive oil
- 2 tablespoons of salt
- 1 tablespoon of ground black pepper
- 1 cup of dry red wine
- 1 cup of vegetable broth

## **Instructions:**

1. Preheat the oven to 350°F.
2. Add garlic, rosemary, thyme, olive oil, salt, and pepper to a small bowl. Create a paste by blending the ingredients.
3. Massage the paste thoroughly onto the lamb. Make sure it reaches all the openings and areas under the skin.

# He is the Lamb of God Roast Continued

## **Instructions Continued:**

4. Set the lamb into a roasting pan and pour the red wine and broth into the pan, around the lamb.
5. Roast the lamb for 2-3 hours, adjusting the cooking time to achieve your preferred degree of doneness. Every 30 minutes, baste the lamb with the juices in the pan.
6. When finished, remove the lamb from the oven. Allow it to rest for 15-20 minutes before slicing.

**Tip:** We recommend cooking with a Zinfandel wine.

**Tip:** Pair with a Carménère wine.