

# HEARTY MEALS

## BRAISED LAMB

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### Ingredients

- 1 leg of lamb, well-trimmed
- 4 large garlic cloves, minced, divided
- 3 large heads of garlic cut horizontally in half
- 1 bunch fresh thyme
- 1 750-ml bottle red wine (Cab Sauv or any red)
- 2 tablespoons (1/4 stick) butter

Preheat oven to 220°C. Place lamb in large roasting pan. Rub all over with half of minced garlic. Sprinkle with salt and pepper. Place halved heads of garlic around lamb, cut side up. Scatter 1 bunch thyme over and around lamb. Roast lamb 20 minutes. Reduce oven temperature to 180°. Boil wine in large saucepan for 5 minutes. Pour wine around lamb.

Cover and roast until lamb is very tender, about 2 hours 45 minutes longer. Cool, uncovered, for 1 hour. Transfer lamb and heads of garlic to platter cover & with foil.

Using slotted spoon, remove thyme sprigs and garlic skins from pan juices. Place roasting pan over medium-high heat on stovetop. Bring juices to boil. Add butter plus remaining minced garlic. Boil until juices thicken slightly, about 12 minutes. Season just with salt and pepper. Slice lamb; & spoon jus over.

**Serve with mashed potatoes.**

