

Sunnudagssteikin (Roast Leg of Lamb)



Ingredients

1. 1 leg of lamb
2. Salt and pepper
3. Butter or margarine
4. Flour

Directions

1. Wipe the leg of lamb over with a cloth rung out in warm water.
2. Rub spices well into the meat.
3. Rub the bottom of your oven pan with butter or margarine; put also a few drops of either on top of the roast.
4. Put your leg of lamb in a hot oven at 450°F and roast for 15 to 20 minutes; then lower the heat to 350°F.
5. Pour hot water or stock into pan and cook for about 15 minutes per pound of meat, spooning the stock over the meat occasionally.
6. When done, pour the stock from the pan and make gravy with some flour. You may have to add water during the cooking.
7. If the stock is too fatty, skim before making gravy. Serve your roast leg of lamb whole to be cut at the table or sliced in the kitchen with sugar-browned potatoes, peas, and carrots.