

## Leg of Lamb



### Ingredients (serves 4)

- ✓ 1 leg of lamb
- ✓ 6 medium potatoes
- ✓ 1 whole head of garlic
- ✓ bay leaf
- ✓ parsley
- ✓ ground sweet pimiento
- ✓ 1 clove
- ✓ tomato purée
- ✓ red wine vinegar
- ✓ dry white wine

### Directions:

*Pound the peeled garlic in a mortar with a pinch of salt, spread this paste all over the leg of lamb and put the meat in a deep heavy pot with a lid and leave it to absorb the flavors for one hour.*

*Pour a full glass of wine and half a glass of vinegar (diluted with a little water) over the lamb; sprinkle the leaves from a sprig of parsley, a bay leaf, a teaspoonful of ground pimiento, 4-5 peppercorns, 3-4 tablespoons of tomato purée and olive oil over the meat. Leave to stand for 3 hours, turning the meat over every now and then.*

*Cover the pot, place it on the stove and bring to the boil slowly; simmer for just under one hour then add the peeled potatoes cut into chunks and taste for salt; put the lid back on and cook until the potatoes are ready.*

*Serve the leg of lamb with a tomato and cucumber salad.*

Enjoy!

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