

Perfect Roast Leg of Lamb with Homemade Gravy - A Holiday Classic

Roast Leg of Lamb with Gravy: A Comforting Classic



OVEN
375°F

TIME
15 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

For the Lamb:

- 1 leg of lamb (4-5 lbs)
- 4 cloves garlic, sliced
- 2 tbsp olive oil
- 1 tbsp fresh rosemary (or 1 tsp dried)
- 1 tbsp fresh thyme (or 1 tsp dried)

Salt and pepper, to taste

For the Gravy:

- 1 cup beef or lamb broth
- 2 tbsp flour

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 375°F (190°C) and allow it to preheat while you prep the lamb.
- 2.** Season the Lamb: Use a sharp knife to make small slits across the surface of the lamb. Insert the garlic slices into each slit. Rub the lamb with olive oil, then season generously with salt, pepper, rosemary, and thyme.
- 3.** Roast: Place the lamb in a roasting pan, fat-side up. Roast uncovered for 1½ to 2 hours, or until the internal temperature reaches:
 - 4.** 135°F (57°C) for medium-rare
 - 5.** 145°F (63°C) for medium
- 6.** Tip: Always use a meat thermometer for precision.
- 7.** Rest the Meat: Remove the lamb from the oven, tent it with foil, and let it rest for 15 minutes. This ensures juicy, tender slices.
- 8.** Make the Gravy: Place the roasting pan on your stovetop burner over medium heat. Sprinkle in the flour and whisk until smooth, scraping up all the browned bits. Gradually whisk in the broth, and continue cooking until the gravy thickens, about 3-5 minutes.
- 9.** Serve: Slice the rested lamb against the grain and drizzle with the rich, savory gravy. Serve warm and enjoy!

TIPS FOR SUCCESS

Let the meat rest before slicing-this seals in the juices.

Use fresh herbs for the most aromatic results.

Deglaze the pan thoroughly for a flavorful gravy.

Reserve extra broth to thin the gravy if it becomes too thick.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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