

ENTREES

Karoo Saddle of Lamb with Herbs and Garlic

Ingredients:

- 4 lb saddle or shoulder of lamb
- ½ cup olive oil
- ½ cup lemon juice
- 12 cloves garlic, crushed
- 4 sprigs fresh rosemary, chopped
- 2 tablespoons fresh parsley, chopped

Mix all marinade ingredients together. Pour over lamb, and marinate overnight.

Preheat oven to 300 degrees. Place lamb in roasting pan and cover. Roast for three hours, basting after every hour. Uncover for the last 30 minutes to brown. Serve “au jus” garnished with parsley and rosemary.



Treat yourself to a sumptuous meal of tender lamb rubbed with crushed garlic, olive oil and fresh sprigs of rosemary and parsley.



PAIR WITH:

**CABERNET
PINOTAGE**