

## Herb-crusted Leg of Lamb

### Ingredients:

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1 leg of lamb, about 5-6 lb  
Salt, black pepper

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1 medium tomato  
2 carrots  
½ bunch parsley  
2 onions  
6 strips bacon  
½ pint dry red wine

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3 tbsp olive oil  
2 garlic cloves  
3 tbsp herb de provence

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2 tbsp flour

### Preparation:

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- 1** Wash and dry the leg of lamb and rub it with salt and pepper.

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  - 2** Place the meat in a heavy oval French oven and drape the diced veggies and the bacon around it. Pour in the red wine and place in a 375°F oven for about an hour. Ladle the juices over the meat every now and then, replenish with more wine if needed.

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  - 3** Mix the olive oil, the herbs and the chopped garlic and spread the mixture over the meat, then cooking it for another 45 minutes, uncovered.

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  - 4** Remove the meat, cover it with aluminum foil and let it rest for about 10 minutes. Add the juices from the resting meat to the French oven and strain the liquid through a sieve. Mix with the flour and slightly boil the gravy for a couple of minutes, season to taste. Serve with the red cabbage and the Semmelknödel.