

## Lamb/Orzo Bake

1 leg of lamb (5-7 lbs.) well trimmed. (Remove all visible fat.)

### Ingredients:

- Juice from 2-3 lemons
- Salt & Pepper
- 1 tea oregano
- 1/2 tea each thyme and/or rosemary
- 2-4 cloves garlic

### Preparation:

It is best to follow the instructions below the night before, or at least 2-3 hours before roasting.

- Slice one clove garlic into 'slivers'. With a sharp knife make quarter inch deep cuts into the lamb leg. Insert a sliver of garlic into each slit.
- Sprinkle lemon juice over the lamb.
- Combine other spices, and rub into lamb.
  
- Place into a roasting pan and cover completely (with foil or in a roasting bag). Place into a 450-degree oven for 20-30 minutes; reduce heat to 350 degrees for another 2 hours. (Consult a cook book for exact time based on size of lamb.)
- Remove covering the last half hour, baste with more lemon juice and pan juices. You may place thin slices of lemon over the lamb. It is decorative and adds flavor.
  
- When cooked, remove lamb; de-fat juices.

### Orzo :

- Save some of the lamb juices if you are going to make gravy.
- Cook 1 lb. Orzo for a few minutes to reduce baking time.
- in the lamb roasting pan, along with lamb juices, add one can of crushed tomatoes, water (about 2 cups) and salt and pepper. Roast in high oven about a half hour.
- Add the partially cooked Orzo, salt and pepper to taste. You may have to add more water during cooking.
- when the orzo is cooked, and all the water/juices are absorbed:
- Add a generous layer of grated Romano (or similar) cheese. Generously sprinkle cinnamon over all of the cheese. Bake another 15-20 minutes until you have a 'crusty' topping.