



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Leg of Lamb

3-4 lbs. boned Leg of Lamb  
1 clove of garlic slivered  
Salt and pepper

Cut slits in the Leg of Lamb. Insert garlic slivers. Season with salt and pepper. Run split through the center of meat, making sure the roast is evenly balanced. Insert a thermometer at a slight angle so tip is in center of the roast but not resting in fat or on rod. Roast until medium (175° F) or well done (180° F) brushing with melted mint jelly or barbeque sauce. Yields 6-8 servings.

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