



## The Bergen Farmers' Market Recipe Collection

Enjoy these special recipes, using products from the Bergen Farmers' Market. Saturdays until September 10 in Bergen [www.thebergenmarket.ca](http://www.thebergenmarket.ca)



### TLC Farm Leg of Lamb

This is a no fuss, very forgiving recipe that is great for company – allows lots of time to visit!

1 4-6 lb whole leg of Bergen lamb  
6 garlic cloves, sliced thinly  
approx 2 tbsp of Epicure Lamb seasoning or Greek salad mix  
fresh rosemary sprigs  
salt and pepper  
olive oil

Preheat oven to 300° F.

Put cuts all over leg of lamb and place a slice of garlic clove in each.

Take a large sheet of tin foil (to wrap around leg). Spread olive oil and rosemary sprigs on sheet of foil. Sprinkle liberally with Epicure lamb seasoning (or combination of parsley, rosemary, Bergen basil) and salt and pepper.

Lay leg on foil and wrap up. Place in large roaster.

Bake at 300° F for 2-3 hrs. Test internal temperature with meat thermometer.

Uncover and roast for 15 min more (may turn heat up to 375° F for this)

Remove from oven, pour off drippings into a pan and tent with tin foil. Make gravy and serve with Bergen potatoes.