

**Roast Leg of Lamb with Yorkshire Puddings,  
Mint Sauce and Port Gravy**

**Ingredients:**

**YORKSHIRE PUDDINGS (Anne Willan)**

- 2 cups all-purpose flour
- 1 teaspoon coarse salt
- Freshly ground pepper
- 4 large eggs
- 3 cups whole milk
- 6 to 8 tablespoons of beef dripping, duck fat, vegetable oil, or lard

**MINT SAUCE (Jamie Oliver)**

- 4 tablespoons chopped fresh mint leaves
- 1 teaspoon sugar
- 2 pinches salt
- 1 tablespoon hot water
- 3 tablespoons wine vinegar

**VEGETABLES:**

- 3 lb of russet potatoes
- Two bags of parsnips
- 1 lb carrots
- 4 tablespoons of olive oil
- Salt and pepper to taste
- ¼ cup of cooked, grated roast chestnuts

**LAMB (Emeril Lagasse)**

- 1 leg of lamb, bone in (about 6 to 7 1/2 pounds)
- 1/4 cup fresh lemon juice
- 8 cloves garlic, minced or chopped
- 3 tablespoons chopped fresh rosemary leaves
- 1 tablespoon salt



- 2 teaspoons coarsely ground black pepper

**PORT GRAVY:**

- 1/2 cup chopped fresh herbs (combination of rosemary, thyme)
- 2 cups diced onions
- 2 cups chicken stock
- 1 cup port

**Directions**

It helps to have two ovens!

Preheat an oven to 400 degrees F.

Mint Sauce:

Make the mint sauce first. Mix the chopped mint, sugar, salt, hot water and wine vinegar in a small serving dish and set aside.

Gravy:

Make the gravy base next. Put the vegetables, onions and port in a bowl and leave to rest. Don't add the stock yet.

Yorkshire Pudding Batter:

Make the Yorkshire pudding batter. In a large bowl, combine flour, salt, and pepper. Make a well in the center, and add eggs and 1/4 of the milk. Using a whisk, combine eggs and milk, then incorporate flour; begin with the inner rim of the well. Continue whisking until a smooth, stiff batter forms. Stir in half of the remaining milk. Cover with plastic wrap and let stand at room temperature.

Vegetables:

Peel and boil the potatoes for 8 minutes. Let the potatoes dry for ten minutes on a cooling tray. Peel the carrots and parsnips. Toss the vegetables with 4 tablespoons of olive oil, salt and pepper. Place in the bottom of the lamb roasting pan.

Lamb:

Rub the lamb with the lemon juice. Pat the garlic and rosemary evenly all over the surface of the meat. Season the meat with the salt and pepper and place the lamb in a roasting pan over the vegetables. Place the lamb in the oven and roast for 30 minutes. Reduce the oven temperature to 350 degrees F. Turn the vegetables if desired. Continue to cook for about 1 hour longer for medium-rare, or an hour and fifteen minutes for medium. If you use a meat thermometer, insert it into the center of the roast (away from the bone) and cook until it registers about 145 degrees F to 150 degrees F. Remove lamb from pan and allow to rest for 10 to 15 minutes before carving.

Yorkshire Puddings:

Now to cook the Yorkshire Puddings. Heat an oven to 400 degrees. Place 12 3/4-cup capacity muffin tins in oven until very hot, about 5 minutes. Melt a teaspoon of goose fat or vegetable oil into each of the cups. Stir enough of the remaining milk into the batter until it is the consistency of heavy cream (if it isn't already). Pour the batter into the muffin tin, filling each cup about one-third full; the batter should sizzle in the hot drippings. Return to oven and bake until puffed, browned and crisp, 25 to 30 minutes.

Port Gravy:

Position the roasting pan over your stove burners. Add mixed herbs, port and onions to pan, and stir to combine with pan drippings. Add chicken stock and deglaze the pan, scraping the bottom with a wooden spoon or spatula to release drippings. Reduce over a high heat until the liquid reaches a sauce consistency. Strain before serving, if desired.

Serving:

If not serving family style, slice the lamb, plate and top with a spoon of mint sauce. Drizzle the gravy over the vegetables. Add a teaspoon or two of grated chestnuts to finish.

If you have any questions, please feel free to contact me at [www.elizabethchatsworth.com](http://www.elizabethchatsworth.com).

Bon appétit!

*Elizabeth*