

## Elegant Leg of Lamb

1 lamb leg, whole (about 6 pounds)  
2 garlic cloves, each sliced in 3 pieces  
1 Tablespoon Dijon mustard  
1 Tablespoon STRONG coffee  
2 teaspoons ground ginger  
1 cup strong coffee  
¼ cup white port wine

### For the optional gravy (which I never make):

1 cup Chicken stock  
4 teaspoons arrow root  
Cold Water  
2 teaspoons butter, if desired

1. Trim excess fat from lamb roast. Cut 6 small slits in the roast and insert the garlic slices. Rub mixture of mustard, 1 Tablespoon coffee, and ginger over entire surface of roast. **Note: I usually double the amount of this mixture for a 6 pound roast.**
2. Place roast in a shallow roasting pan. Roast in a 325° F oven to an internal temperature of 175° F (about 3 hours). Mix 1 cup coffee and wine; baste roast with mixture several times during last hour of roasting time.
3. Remove roast to meat platter. Cover loosely with foil while you make the gravy (optional). If you are not making the gravy, it's ready to carve and eat.
4. **For gravy:** carefully spoon fat from roasting pan, add remaining basting mixture (wine and coffee) and the chicken stock to the pan. Heat to boiling, stirring occasionally. Mix arrowroot with a little cold water. Stir into the stock mixture. Simmer, stirring constantly, until mixture thickens. Stir butter into gravy just before serving.