

Daddy O'Neil Malarkey's
Rosemary Garlic Bone In Leg O Lamb
Guinness Braised Root Vegetable

searsucker

Courtesy of Chef Brian Malarkey | Searsucker

- 1 each Leg O Lamb (Siesels has great lamb)
- 1/3 Cup Rosemary Chopped – Extra Stems for Garnish
- 1/2 Cup Garlic Chopped
- 2 Tablespoons Olive Oil
- Salt and Pepper

Use a pairing knife and score the Leg O Lamb aka makes crisscross slits about 1/2 inch deep all over the lamb. Combine rosemary, garlic and olive oil and rub generously all over the 3 legged lambs leg.

- 2 to 4 each Guinness
- Handful Potatoes – medium size – any flavor – I like Yukon's
- Handful Carrots – Larger ones that can stand up to the braise
(Other root vegetables: parsnips, turnips, rutabagas etc.)
- 2 heads Cabbage Green – cut thick about and inch – big strips
- 1 each Yellow Onion – diced
- 1 bulb Garlic – Peeled and whole
- 2 Tablespoons Thyme – Chopped
- 2 Tablespoons Dijon Mustard
- 1 head Italian Parley – chopped – stir in last
- Salt and Pepper

In a large roasting pan in an oven set at 375. Toss all vegetables, cabbage, herbs, and the kitchen sink – now stir in beer/mustard (enough to cover up to 2/3rds of vegetable. Set the leg on top and roast and toast and toast some more. Cook the lamb until it's cooked to your desired temp, I like about 147....

By the time the lamb is cooked and all the great fats have run into the braised vegetables, the Guinness should be near sauce like. Garnish with Parsley and Extra Herbs and lots of cold beer and brown liquor... Luck Be a Lady!