

DONNA HAY

SLOW COOKED LAMB

with garlic and rosemary

INGREDIENTS

- ½ CUP (125ML) MALT VINEGAR
- ½ CUP (90G) BROWN SUGAR
- 1 TABLESPOON OLIVE OIL
- SEA SALT AND CRACKED BLACK PEPPER
- 2KG LAMB SHOULDER, BONE IN
- 18 SINGLE-CLOVE GARLIC, UNPEELED
- 6 SPRIGS ROSEMARY
- 1½ CUPS (375ML) CHICKEN STOCK



METHOD

1. Preheat oven to 180°C (350°F). Place the vinegar, ¼ cup (45g) sugar, oil, salt and pepper in a large bowl and stir to combine. Add the lamb and set aside to marinate for 20 minutes.
2. Place the lamb, skin-side up, in a large baking dish. Add the garlic, rosemary sprigs, marinade and stock. Sprinkle the lamb with the remaining sugar, cover with aluminium foil and roast for 2 hours and 30 minutes. Remove the foil and roast for a further 30 minutes or until the lamb is cooked to your liking.
3. Serve with the garlic. **Serves 4–6**