

Summer Leg of Lamb with White Beans

The Inner Kitchen

Simple Summer Suppers

Prep Time: 15 minutes

Bake Time: 1 hour 30 minutes

Serves: 4 to 6, with leftovers



Recipe Description

A good roast has a way of becoming more than one meal.

Inspired by French country cooking and the practical pleasures of the home kitchen, this summer supper brings together tender leg of lamb, white beans simmered slowly in homemade stock, sweet carrots, and warm pan juices. It is simple food, thoughtfully prepared, and meant to be enjoyed today and remembered again tomorrow.

Ingredients

- 1 boneless leg of lamb (about 4.3–4.5 pounds)
- 2 tablespoons olive oil
- 3 to 4 cloves garlic, minced
- 1 teaspoon dried Herbes de Provence
- 1 teaspoon dried parsley
- 1 teaspoon dried thyme
- 1 large bay leaf
- Salt and black pepper, to taste
- 2 cups dried white beans, soaked overnight
- Homemade (or store-bought) stock, enough to cover the beans
- 1 smoked ham hock
- Carrots, peeled and cut into large pieces
- ½ teaspoon marjoram, or to taste
- Additional salt and pepper, as needed
- Toasted bread, for serving

Directions

1. Soak the dried white beans overnight. Drain and rinse before cooking.
2. Place the beans in a pot with homemade (or store-bought) stock, the bay leaf, and the smoked ham hock. Simmer gently until the beans begin to soften.
3. Season the beans with salt, pepper, marjoram, and a pinch of sugar. Continue cooking until tender.
4. Preheat oven to 350°F.
5. Pat the lamb dry.
6. In a small bowl, combine the olive oil, dried parsley, *dried Herbes de Provence*, thyme, marjoram, salt, and pepper to form a loose herb paste.
7. Rub the mixture over the lamb and place it in a roasting pan.
8. Roast for approximately 1½ hours (about 20 minutes per pound), or until the lamb reaches your preferred degree of doneness.
9. Allow the lamb to rest 10 to 15 minutes before slicing.

Kitchen Notes

- *Roast at 350°F for approximately 1½ hours, or until the lamb reaches your preferred degree of doneness. (20 min. per lb)*
- *Serve with white beans, carrots, pan juices, and toasted bread.*
- *Any remaining beans make a wonderful base for soups, salads, or simple suppers later in the week.*