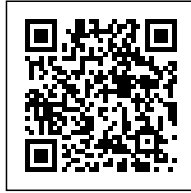


ROASTED LEG OF LAMB

Posted on July 5, 2023





This recipe is so good yet it doesn't require too much time, effort or ingredients. It's easy & fool-proof, even for you first-timers! Full recipe found [HERE](#).

INGREDIENTS

- 1 5-6lb trimmed bone-in leg of lamb
- 4 cloves garlic minced
- 1 tbs olive oil
- 1 tbs chopped fresh rosemary
- 1 tbs chopped fresh thyme leaves
- 1 tbs Dijon mustard
- 1 tbs kosher salt
- 2 tsp ground black pepper

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Line a roasting pan with aluminum foil.
2. Pat lamb dry with paper towels. Using a sharp knife, score the top side of the lamb by making shallow cuts all over.
3. In a small bowl, combine garlic, olive oil, rosemary, thyme, Dijon, salt and pepper.
4. Place lamb, fat side up, on a rack in the prepared roasting pan. Spread garlic mixture evenly over the lamb, rubbing in thoroughly into the scored cuts.
5. Place into oven and roast until it reaches an internal temperature of 135 degrees F for medium, about 1 hour 30 minutes to 1 hour 45 minutes, or until desired doneness. Let rest 15 minutes before slicing.
6. Serve immediately with mini hasselback potatoes.