



Paul's Supermarket
A Fresh Experience!

Roast Leg of Lamb with Rosemary



Rated: ★★★★★

Submitted By: JMASS

Photo By: Montana

Prep Time: 15 Minutes

Cook Time: 1 Hour 20 Minutes

Ready In: 1 Day 1 Hour 35 Minutes

Servings: 7

"This leg of lamb is marinated overnight with fresh rosemary, garlic, mustard, honey and lemon zest. Be prepared for many requests for seconds!"

INGREDIENTS:

1/4 cup honey

2 tablespoons prepared Dijon-style
mustard

2 tablespoons chopped fresh rosemary

1 teaspoon freshly ground black pepper

1 teaspoon lemon zest

3 cloves garlic, minced

5 pounds whole leg of lamb

1 teaspoon coarse sea salt

DIRECTIONS:

1. In a small bowl, combine the honey, mustard, rosemary, ground black pepper, lemon zest and garlic. Mix well and apply to the lamb. Cover and marinate in the refrigerator overnight.
2. Preheat oven to 450 degrees F (230 degrees C).
3. Place lamb on a rack in a roasting pan and sprinkle with salt to taste.
4. Bake at 450 degrees F (230 degrees C) for 20 minutes, then reduce heat to 400 degrees F (200 degrees C) and roast for 55 to 60 more minutes for medium rare. The internal temperature should be at least 145 degrees F (63 degrees C) when taken with a meat thermometer. Let the roast rest for about 10 minutes before carving.