

Roast Leg of Lamb with Rosemary

Oscar · 28/09/2024



Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

9 hrs 45 mins

Description

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

Ingredients

- - ¼ cup honey - 3 cloves garlic
- minced - 2 tablespoons chopped fresh rosemary - 2 tablespoons prepared Dijon-style mustard - 1 teaspoon lemon zest - 1 teaspoon freshly ground black pepper - 5 pounds whole leg of lamb - 1 teaspoon coarse sea salt

Instructions

1. Mix honey
2. garlic
3. rosemary
4. mustard
5. lemon zest
6. and pepper together in a small bowl. Place lamb in a flat dish; rub mixture over lamb. Cover with plastic wrap and marinate in the refrigerator 8 hours to overnight. Preheat the oven to 450 degrees F (230 degrees C). Transfer lamb onto a rack in a roasting pan and sprinkle with salt to taste. Bake in the preheated oven for 20 minutes
7. then reduce heat to 400 degrees F (200 degrees C) and roast for 55 to 60 more minutes for medium rare. An instant-read thermometer inserted into the center should read at least 120 degrees F (50 degrees C). Let lamb rest for about 10 minutes before carving. Editor's Note: USDA recommends cooking all raw lamb steaks
8. chops
9. and roasts to a minimum internal temperature of 145 degrees F (63 degrees C) as measured with a food thermometer before removing meat from the heat source.