

Herbed Leg of Lamb

Ingredients

4 lb. leg of lamb	3 tbsp. Dijon mustard	3 tbsp. fresh oregano
4 garlic cloves, minced	1/4 cup olive oil	3 tbsp. fresh parsley
2 tsp. kosher salt	1/4 cup fresh rosemary, loosely packed	2 tbsp. honey
1 tsp. black pepper		

Instructions

1. In a small bowl, mix together the garlic, salt, pepper, Dijon mustard, rosemary, oregano, parsley, and honey.
2. Apply mixture to the lamb, cover, and let marinate in the refrigerator overnight.
3. Remove lamb from refrigerator, drizzle with olive oil, and allow it to reach room temperature for 1 - 1.5 hours prior to cooking.
4. Preheat oven to 420°F and place lamb in roasting pan.
5. Cook at 420°F for 20 minutes, reduce to 320°F, and roast for an additional 80 minutes.
6. Remove the roast and tent with foil. Allow to rest for 20 minutes before carving.

Cook time: 1 2/3 hours