

Marinated Leg of Lamb

Rich and full of flavor with
Dijon and wine sauce



SERVINGS
8

PREP TIME
10 MINUTES

COOK TIME
30 MINUTES

INGREDIENTS

1 whole Mazzulo's boneless leg of lamb	¼ cup soy sauce
6 cloves of garlic	¼ cup honey
1" cube of peeled gingerroot	2 tablespoons of olive oil
A dash of hot sauce	

DIRECTIONS

In a blender or food processor puree the garlic, gingerroot and hot sauce. Add the soy sauce, honey and oil and blend together.

Coat lamb with marinade and place in a plastic bag and let set over night in the refrigerator. Turn the bag every couple hours to ensure even flavor throughout the meat.

Let lamb sit out for 2 to 3 hours before cooking.

Preheat oven 190°.

Sear lamb on medium heat 8-10 minutes on each of the 4 sides until slightly charred.

Transfer lamb in a shallow roasting pan and bake for at least 1 hour. 140° will be medium rare.

Slice and serve.

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BAINBRIDGE 440.543.3200

AURORA 330.562.3200

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